

Development of functional *Gulabjamun* from soya fortified milk

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Five different ratios of buffalo milk and soya milk *i.e.* 1 : 0, 1 : 1, 1 : 2, 1 : 3 and 1 : 4 indicated as T₀, T₁, T₂, T₃ and T₄, respectively and three different levels of maida *i.e.* 30 per cent, 33 per cent and 35 per cent indicated as M₁, M₂ and M₃, respectively were used in the present study. Fifteen treatment combinations used in the study *i.e.* T₀M, T₁M₁, T₁M₂, T₁M₃, T₂M₁, T₂M₂, T₂M₃, T₃M₁, T₃M₂, T₃M₃, T₄M₁, T₄M₂ and T₄M₃ were replicated six times. Sensory evaluation of the 179 prepared functional *Gulabjamun* was carried out by using nine point hedonic scales. The data obtained during investigation were statistically analyzed by using factorial design and critical difference between treatment combinations. Highest overall acceptability of functional *Gulabjamun* was found in T₀M (8.35) and T₁M₁ (8.49). Amongst the different treatment combinations the highest flavour and taste score of 8.25 was found in T₀M followed by T₁M₁ (8.37). The treatment combination T₁M₁ was most acceptable in terms of body and texture as it has the highest score of 8.47.

Key Words : Buffalo milk, Soya milk, Khoa, Fortified milk, Sugar, Temperature

How to cite this article : Kant, Rajni and Broadway, Arif A. (2017). Development of functional *Gulabjamun* from soya fortified milk. *Food Sci. Res. J.*, 8(1): 54-58, DOI : 10.15740/HAS/FSRJ/8.1/54-58.

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