

Studies on physico-chemical properties of whey based custard apple (*Annona squamosa* L.) pulp beverage

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The present investigation was carried out in the laboratory of Department of Animal Husbandry and Dairy Science, Dr. PDKV, Akola during the year 2016-2017. During present investigation beverage was prepared with different combinations of whey and custard apple pulp as 97:03 (T₁), 94:06 (T₂), 91:9 (T₃), 88:12 (T₄) and 85:15 (T₅). The results revealed that, moisture content of beverage was 92.92, 92.55, 92.26, 91.86 and 91.53, fat content of the beverage was 0.32, 0.34, 0.35, 0.37 and 0.39, Protein content of beverage was 0.44, 0.48, 0.51, 0.53 and 0.56, total sugar content was 13.55, 13.93, 14.36, 14.74 and 15.20, titratable acidity content was 0.28, 0.31, 0.35, 0.40 and 0.45 and pH content was 5.13, 5.11, 5.08, 5.06 and 5.03 for the treatment T₁, T₂, T₃, T₄ and T₅, respectively.

Key Words : Whey, Custard apple, Beverage, Blending, Chemical analysis

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