



RESEARCH PAPER

Shelf- life of *Paneer butter* spread using modified atmospheric packaging (MAP) at different storage temperature

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Abstract : India is the world's largest producer of milk by volume. Milk is considered to be an appropriate source of valuable macronutrients (fat, protein, lactose) vitamins and micronutrients as minerals which can make it a wholesome food. Food and nutritive value of *Chhana* or *Paneer* is fairly high as it contains almost all the protein present in milk besides quantity of minerals and vitamins. In this research take the four levels of *Paneer*, butter and garden cress seed. the product stored under MAP had the best shelf life of 10 days at 4 °C based on its sensory and physic-chemical evaluation and microbial counts.

Key Words : Paneer butter spread, Moisture, Sensory analysis, Microbial count

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