



RESEARCH PAPER

Development and quality evaluation of Shrikhand Gola (Gulabajamon from Chakka)

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Abstract : The experiment was conducted to standardize the procedure for preparation of best quality gulabajamon using chakka without reducing its acidity and moisture by heat treatment. The different properties of maida in combination with chakka are 30%, 40% and 50% by following the Baking powder in the ration of 1.5% 2% and 2.5%.

Key Words : Shrikhand Gola, Chakka acidity, Moisture, Heat treatment

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