



Physico-chemical properties of Lassi sold in Akola market

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ABSTRACT : The present investigation was done in the laboratory of Department of Animal Husbandry and Dairying, Dr. Panjabrao Deshmukh Krishi Vidyapeeth, Akola during the year 2010-2011. In this study organoleptic qualities of lassi viz., colour and appearance, body and texture, flavour, acidity and in chemical qualities included fat, protein, lactose, sucrose, total solids, total sugar, acidity and pH were determined and studied. On the basis of sensory evaluation considering colour and appearance, body and texture, acidity and flavour attributes, the control sample (laboratory made) lassi liked very much by the panel of judges. The lassi samples studied here showed considerable variation in sensory and chemical quality.

KEY WORDS : Lassi, Colour and appearance, Body and texture, Flavour

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INTRODUCTION

Lassi is a popular indigenous fermented milk beverage, which is usually prepared by mixing Dahi and water in required proportions. It is served on very large scale in cold drink shops, bars and restaurants during summer in almost every state in India. The fermented milk products are prepared by the action of microorganisms by adding starter culture which modify the substrates biochemically and organoleptically in to edible products and are thus generally palatable, safe and nutritious (Campbell Platt, 1994.)

The process of souring or fermentation of milk is one of the oldest methods known for preserving milk constituents. The fermented milk products have reputation due to their nutritional and therapeutic properties from the time immemorial. Fermented milk products are easily digested because of breaking down of proteins in the peptides and free amino acids. Fermentation of milk converts lactose to lactic acid that can stimulate gastric secretion and speed up the transport of gastric contents into the intestinal tract. This

lactic acid suppresses the growth of putrefactive bacteria which are associated with constipation (Hosono, 2002). Lactic acid bacteria improve the digestibility of milk components, synthesize vitamins and produce beneficial metabolites like antibiotics, anti-carcinogenic compounds etc. during fermentation. By considering the nutritional significance and economical importance of lassi, it becomes essential to find out and check organoleptic qualities of Lassi. Keeping these points in view, it was proposed to carry out research work on evaluation of the physico-chemical properties of Lassi sold in Akola market.

MATERIALS AND METHODS

Collection of Lassi samples:

Preliminary survey was conducted in the local market, to know the brands and to ascertain the availability of Lassi throughout the study period. Polythene pouch packaged Lassi of pre-determined brands were collected from the local market and brought to the laboratory as and when required to complete analysis. The samples were brought in the chilled condition. The samples were stored under refrigerated temperature till its use for analytical purpose.

Laboratory made Lassi for control group:

Lassi was prepared from cow milk. Cow whole milk was inoculated with *Lactobacillus* spp. (1%) culture. Set curd (12-

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