



Manufacturing of low cost soy paneer by blending tone milk and soy milk

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ABSTRACT: A study was undertaken by blending different levels of toned milk and soymilk i.e. T₁ (80:20), T₂ (70:30), T₃ (60:40), respectively. Blended milk was coagulated with 1% citric acid and calcium sulphate. After draining of whey the coagulum was set as soy paneer. The product was analyzed for organoleptic attributes (colour and appearance, body and texture, taste and flavour) by trained panelist using 9 point hedonic scale. The Soy paneer obtained from 70:30 (T₂) ratio was the best product among all treatments. Thus, as far as product acceptability judged by organoleptic evaluation, the treatment can be rated as T₂>T₀ > T₁>T₃.

KEY WORDS : Blending, Tone milk, Soymilk, Soy paneer

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