

Assessment of chemical constituents of branded *Shrikhand* sold in Ahmednagar market

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ABSTRACT

During present study the preliminary survey was conducted in the Ahmednagar market to know the brands and to ascertain the availability of *Shrikhand*. On the basis of survey, six brands of *Shrikhand* have been selected. Sample S₁ liked very much by the panel of judges in respect to overall acceptability, while sample S₆ was not liked by judges. There was a variation in chemical constituent in respect of moisture, total solids, fat, protein, reducing sugar, sucrose, acidity and pH content in all the *Shrikhand* samples examined. The local brand tried to mask the acidity by adding the sugar being cheap source of TS and other additives *i.e.* cardamom, nutmeg and essence.

Key words : *Shrikhand*, Constituent, Market, Analysis

Shrikhand is highly perishable dairy product with an average shelf-life of 1 or 2 days at room temperature under Indian conditions. Its shelf-life mainly depends on the initial quality of milk used for its manufacture and post processing contamination. *Shrikhand* which was once made only by the Halwais is now made by commercial dairies due to the fact that besides popularity and cost effectiveness, Halwais were not able to meet the quality standards required by consumers and growing demand of the product using age old techniques (Salunke *et al.*, 2005).

In 1980, Government of India came up with BIS specifications for *Shrikhand* and in (1997) PFA regulations were published. *Shrikhand* has a good market value and manufactured on a large scale with different brands. Although manufacturing process is identical with every brand, but the ingredients and milk used during the process are different, using friendly bacteria and different yeast/mold ferments, the either cow or buffalo milk. Different sources of milk can incorporate many unwanted and unhealthy parameters. But now day's people are becoming more health conscious and also they want quality product. Hence, it is worth while investigating differently branded *Shrikhand* for its, organoleptic and chemical quality parameters.

MATERIALS AND METHODS

Preliminary survey was conducted in the Ahmednagar market, to know the brands and to ascertain the availability to *Shrikhand* throughout the study period. On the basis of survey, six brands of *Shrikhand* have been selected and considered for this study and given the code number for avoiding the identity of brand. *Shrikhand* of predetermined brands has been 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 and stored under refrigerated temperature till its use for analytical purpose. The refrigerated (7^o + 1^oC) stored *Shrikhand* samples were subjected to sensory evaluation. The panels of six semi-trained judges were provided with the samples of *Shrikhand* for sensory evaluation. Each sample was given code number which was changed from trial to trial so as to avoid its identity. The sensory quality of *Shrikhand* samples was evaluated as per '9' point Hedonic scale (IS : 6273, Part II, 1971). All six samples of branded *Shrikhand* were analyzed for chemical constituents by adopting standard procedure. Randomized Block Design (RBD) with six samples and three replications were used for analysis of data (Panse and Sukhatme, 1985).

RESULTS AND DISCUSSION

The results obtained from the present investigation as well as relevant discussion have been presented under following heads:

Overall acceptability:

Table 1 shows the average scores obtained for

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