

RESEARCH ARTICLE

Effect of different levels of wheat starch on the quality of chhana-poda

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Abstract..... The present investigation entitled was conducted to identify the acceptable level of wheat starch in chhana-poda and to determine the sensory and chemical qualities. Five different levels of wheat starch 0 per cent (T_1), 2 per cent (T_2), 4 per cent (T_3), 6 per cent (T_4) and 8 per cent (T_5) were taken for studies. The data obtained were statistically analyzed by Randomized Block Design and the result revealed that fat, moisture and sugar contents decreased with increase the in rate of addition of wheat starch, total solids content increased with increase in the rate of addition of wheat starch. The highest score for sensory attributes was obtained to the chhana poda prepared from blending of 6 per cent wheat starch.

KEY WORDS..... Chhana, Wheat starch, Chhana- poda, Chemical composition, Sensory evaluation

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