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RESEARCH ARTICLE.....

Effect of walnut powder incorporation on sensorial, nutritional and textural quality profile of *Burfi*

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ABSTRACT..... In present investigation *Burfi* was prepared from buffalo milk with constant level of sugar (30 % by weight of *Khoa*) and different levels of walnut powder (2, 4, 6 and 8 % by weight of *Khoa*). It was observed that the overall acceptability score for treatment T₁, T₂, T₃, T₄ and T₅ were 8.76, 8.45, 8.16, 7.80 and 7.50, respectively. The results revealed that as the level of walnut powder in *Burfi* increases the overall acceptability score decreases. On the basis of results it could be concluded that 2 per cent walnut powder could be successfully incorporated in *Burfi* which increases nutritional value without majorly affected the sensorial and textural quality profile of *Burfi*.

KEY WORDS..... *Burfi*, Walnut powder, Nutritional composition, Sensorial evaluation, Textural quality

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