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RESEARCH ARTICLE.....

Textural quality profile of goat milk fortified *Paneer*

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ABSTRACT..... The present study was carried out to assess the textural quality profile of goat milk fortified *Paneer*. *Paneer* was prepared using buffalo milk with different proportions of goat milk (*viz.*, 25, 50 and 75%) and prepared *Paneer* was subjected to the textural analysis on TA-XT texture analyzer. On the basis on resulting graph, various textural characteristics like hardness, cohesiveness, adhesiveness, springiness and chewiness were determined. The overall textural profile of *Paneer* showed that sample T₁ was superior in terms of overall textural profile compared to that of T₀ (control), T₂ and T₃ treatments. The incorporation of goat milk in the buffalo milk up to 25 per cent forms a good textural structure of the *Paneer*.

KEY WORDS..... *Paneer*, Goat milk incorporation, TA-XT texture analyzer, Textural profile

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