

# Studies on process standardization of ultra-filtered pineapple flavoured shrikhand whey beverage

S.D. Katke and P.S. Patil

The present investigation demonstrates utilization of the shrikhand whey (which is a by-product of the dairy industry) for the preparation of carbonated fruit flavoured beverages. A process for preparation of carbonated fruit flavoured shrikhand whey beverage by blending with different levels of pineapple juice concentration has been standardized. In the present study, highly acceptable 12.0% sugar level was used as beverage base. The shrikhand whey beverage base was blended with different levels of concentrations of pineapple juice *i.e.* 18.0, 20.0, 22.0 and 24.0%. The ultrafiltered shrikhand whey beverage base with 22% ultrafiltered pineapple juice scored higher overall acceptability *i.e.* 8.26. The selected beverage was carbonated at three different levels of carbonation *i.e.* 25, 30, 35 psi at  $4 \pm 1^\circ\text{C}$  temperature and was subjected to organoleptic evaluation. The ultrafiltered pineapple flavoured beverage scored 8.53 at 30 psi for overall acceptability.

**Key Words :** Acidic whey, Ultrafiltered shrikhand whey, Shrikhand whey beverage, Carbonated, Whey beverage, Pineapple flavoured whey beverage

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