

RESEARCH PAPER

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Studies on shelf-life of fresh soymilk

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SUMMARY :

Fresh soymilk was inspected for quality attributes like viscosity, TSS, titrable acidity, pH, standard plate count, yeast and mould count daily for sample stored in refrigerated condition and at the regular interval of 4 hrs for sample stored in ambient condition. On the basis of the quality attributes, it was observed that fresh soymilk samples were acceptable upto 5 days in refrigerated condition while same samples were acceptable upto 16 hrs in ambient temperature condition from the day of preparation. Thus, the study reveals that, fresh soymilk sample stored at refrigerated condition has better shelf-life.

KEY WORDS : Soymilk, Refrigeration, Storage, Shelf life

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