



## Effect of different levels of ash gourd pulp for manufacturing functional kalakand

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**ABSTRACT :** The present investigation was made with an attempt to develop Kalakand by addition of an Ash gourd at different level of concentration using buffalo milk. The basic aim of study was to find out the quality parameters of Kalakand prepared by addition of Ash gourd. The data collected on different aspects were tabulated and analyzed statistically using the methods of analysis of variance and critical difference, control Kalakand was standardized with 6% sugar in 500 ml buffalo milk without ash gourd. Treatment  $T_1$  was standardized to 15% Ash gourd, 6% sugar in 425 ml buffalo milk,  $T_2$  was standardized to 25% Ash gourd, 6% sugar in 375 ml buffalo milk and  $T_3$  was standardized to 35% Ash gourd, 6% sugar in 325 ml buffalo milk. Physicochemical analysis (protein, fat, total solids, moisture, ash) was done for estimating its nutritional content and organoleptic characteristics (flavour and taste, body and texture, colour and appearance, overall acceptability) using 9 point hedonic scale. According to the analysis, treatment  $T_1$  with 15% Ash gourd pulp was found to be the best among the three. Thus, product acceptability judged by organoleptic evaluation and therapeutic value, the treatment can be rated as  $T_1 > T_0 > T_2 > T_3$ .

**KEY WORDS :** Ash gourd, Buffalo milk, Kalakand.

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