



Studies on quality of lassi prepared from skimmed milk blended with coconut milk

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ABSTRACT : The present investigation was made with an attempt to develop a good quality beverage using coconut milk and skimmed milk. The beverage was prepared by blending of coconut milk at three different concentrations. The ratio of skimmed milk and standardized coconut milk were T₁(70:30), T₂(60:40) and T₃(50:50). The data collected on different aspects were tabulated and analyzed statistically using the methods of analysis of variance and critical difference. Control Lassi was made from skimmed milk having 0.5 per cent fat and 8.7 per cent SNF. Physico-chemical analysis was carried to ascertain the extent of variation in fat, protein, total solids, moisture and ash content. Organoleptic characteristics (flavour and taste, body and texture, colour and appearance) were done by using 9 point hedonic scale. According to the analysis treatment, T₂ was found to be the best among the treatments.

KEY WORDS : Lassi, Skimmed milk, Coconut milk

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