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Sensory and chemical quality of sapota milk shake

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ABSTRACT : The three levels of pulp of sapota, at 7, 8 and 9 per cent were used with three levels of jaggery *i.e.* 7, 8 and 9 per cent to study the sensory and chemical quality of sapota milk shakes. On the basis of sensory evaluation of sapota milk shake prepared with 7 per cent jaggery and 8 per cent pulp was accepted by the all judges therefore this treatment got highest scored than other treatments. The chemical composition of this treatment was observed *i.e.* protein (2.43 %), fat (3.52 %), non-reducing sugar (5.13 %), reducing sugar (4.41 %), iron (1.17 mg/100g), ash (0.53 %), total solid (15.20 %) and acidity (0.16 %).

KEY WORDS : Milk, Sapota, Jaggery

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