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# Studies on sensory evaluation, chemical quality and cost structure of sweet yoghurt from cow milk blended with Soymilk

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**ABSTRACT :** The present investigation was carried on the studies on sensory evaluation, chemical quality and cost structure of sweet yoghurt from cow milk blended with soymilk in the Department of Animal Husbandry and Dairy Science, Dr. Panjabrao Deshmukh Krishi Vidyapeeth, Akola. Fresh and clean cow milk and soymilk was blended in various proportions as 100 : 00, 75 : 25, 50:50, 25: 75 and 00:100 for treatment T<sub>1</sub>, T<sub>2</sub>, T<sub>3</sub>, T<sub>4</sub> and T<sub>5</sub>, respectively. The chemical composition in respect to per cent fat, total solids and solids not fat content recorded significantly decreased trend due to increase in the rate of addition of soymilk in cow milk. While the levels of protein content were found non-significant only numerical decrease was recorded. Yogurt prepared from 100 per cent cow milk recorded highest score for overall acceptability (92.85) then after score was decreased due increase in rate of addition of soymilk, while it was noticed that yoghurt prepared from 50 per cent cow milk and 50 per cent soymilk also scored satisfactory score for its acceptability. The cost of production of yoghurt was decreased with the increase in the level of soymilk.

**KEY WORDS :** Cow milk, Soymilk, Sweet yoghurt, Sensory evaluation, Chemical composition, Cost structure

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