



Preparation of strawberry *Lassi*

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ABSTRACT : In present study of strawberry fortified *Lassi* the chemical composition observed as fat content ranges from 3.25 to 3.11, protein from 3.64 to 3.78, lactose from 3.73, to 3.82, total sugar 13.92 to 16.29, ash from 0.73 to 0.8. Acidity (% LA) from 0.90 to 1.02 and pH from 4.13 per cent, respectively. The fat content of *Lassi* samples is decreases as increase in the level of strawberry pulp while lactose content is increases as increase in the level strawberry pulp. The overall acceptability for sensory score for *Lassi* prepared by using 5 per cent strawberry pulp is (8.09 to 7.90). The mean lactobacilli count was observed to be 4.33×10^7 cfu/ml lit was observed that *Lassi* samples under study did not show presence of any yeast and mould growth. The cost for the sensorial superior combination *Lassi* prepared with 8 per cent sugar and 5 per cent strawberry pulp could make a 200 ml serving at Rs. 6.80 which may be sufficiently lower with the value added and nutritionally enriched combination of strawberry pulp.

KEY WORDS : *Dahi*, *Lassi*, Strawberry pulp

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