



Studies on sensory evaluation and cost analysis of steam sandesh prepared from colostrum and cow milk

J. DAVID

ABSTRACT : A study was conducted to utilize bovine colostrum for preparation of steam Sandesh, containing different ratios of colostrum and cow milk. Three ratios 50:50, 60:40 and 70:30 containing same level of fat per cent and different levels of SNF per cent were used. Freshly made chhana was broken into bits and mixed with groundsugar. Put the mixture in a stainless steel lunch box inside a pressure cooker with half of the lunch box dipped in water. Heated on a slow fire for 5 minutes, poured it into a tray and let it to cool and set. Now Sandesh is ready. Steam Sandesh having 50:50 ratios of colostrum and cow-milk was most acceptable, followed by 60:40, 70:30 and control Sandesh. The product was analyzed for organoleptic attributes (flavour and taste, consistency, colour and appearance and overall acceptability) by trained panelist using 9 point hedonic scale. Physicochemical (fat, total solids, acidity, protein, moisture) and microbiological (SPC, yeast and moulds, coliform) analysis were done for estimating its nutritional content and safety. Based on the statistical analysis of data obtained from various parameters using different ratios of mixture, experimental treatments were found superior to control as far as organoleptic attributes are concern. Among the treatments the highest score was reported in T_1 followed by T_2 , T_3 and T_0 . Thus, as far as product acceptability judged by organoleptic evaluation, the treatment can be rated as $T_0 > T_1 > T_2 > T_3$. The data regarding cost of Control and Colostrum Steam Sandesh was found as cheap in T_1 (47.68 Rs./kg), followed by, T_2 (55.08 Rs./kg), T_3 (69.96 Rs./kg), and T_0 (84.46 Rs./kg).

KEY WORDS : Cow milk, Colostrum, Steam sandesh, Cost analysis

HOW TO CITE THIS PAPER : David, J. (2015). Studies on sensory evaluation and cost analysis of steam sandesh prepared from colostrum and cow milk. *Res. J. Animal Hus. & Dairy Sci.*, 6(2) : 145-148.

AUTHOR FOR CORRESPONDENCE

J. David, Department of Dairy Technology, Sam Higginbottom Institute of Agriculture, Technology and Sciences, ALLAHABAD (U.P.) INDIA
Email : profjohndavid06@gmail.com
