



Studies on physico-chemical properties of *Gulabjamun* prepared from cow milk *Khoa* blended with wheat bran

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ABSTRACT : In present investigation wheat bran was used for preparation of *Gulabjamun* with different per cent *i.e.* T₁ (control), T₂ (5 %), T₃ (10 %), T₄ (15 %), T₅ (20 %) with the main objective physico-chemical properties of *Gulabjamun* prepared from cow milk *Khoa* blended with wheat bran. During the study of chemical composition it was observed that, addition of wheat bran in *Gulabjamun* increased moisture, ash, carbohydrate and fibre content significantly in finished product while per cent ash, fat, protein and total solid content was decreased significantly due to increase in rate of addition of wheat bran. Texture profile analysis of product revealed that addition of wheat bran in *Gulabjamun* progressive decreased hardness towards higher of incorporation. 20 per cent level of wheat bran in *Gulabjamun* decreased the score for cohesiveness, adhesiveness, gumminess and chewiness.

KEY WORDS : *Gulabjamun*, Cow milk *khoa*, Wheat bran, Physico- chemical properties

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