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## Physical and organoleptic characteristics of *Dashmi*

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### ABSTRACT

A delicious product of *Dashmi* might be obtained with the amalgamation of T<sub>3</sub> (6 per cent skim milk solids) with the overall acceptability of significantly highest at 7.19. In general, colour and appearances, flavour, body and texture and taste appeared particularly at 7.04, 7.03, 7.24 and 7.44, respectively. The physical characters of *Dashmi* recorded significant differences with the highest value of diameter of T<sub>3</sub> at 13.11 cm and thickness of 0.25 cm. The combination T<sub>2</sub> was with the values of 13.00, 0.23 cm respectively. The characteristic lowest value of weight recorded for the combination T<sub>3</sub> was at 52.36 g.

**Key words :** Dashmi, Skim milk, Standardization

### INTRODUCTION

It is well known that milk is the most perishable product. As milk is the most susceptible to contamination when it is removed from the cow or buffalo. Hence, strict quality control and hygienic measures have to be adopted at the weakest link or at the producer level. Wheat is an important and cheap source of carbohydrates. Proteins and minerals like phosphorus, magnesium, iron, copper, zinc and vitamins like thiamin, riboflavin niacin and vit. E are available in it. It is also a source of some essential fatty acids and some essential amino acids (Adsule, 1985). The term quality of wheat generally refers to its suitability for particular use. Most of the wheat consumed in the form of *Chapati* in which quality consists of appearance, sweetness, aroma, puffing quality, palatability and keeping quality of the product.

The standardization of the method of preparation of *Dashmi* was felt necessary as very little or no work was reported in literature on this valuable product. The present investigation was an enquiry and striated efforts to evaluate practical feasibility and physico-chemical characteristics of the product of *Dashmi*. *Dashmi* is regarded as the preserved form of wheat flour. Chapati has been prepared in household since immemorial time to meet the requirements of the travelers go away from home. The addition of milk and milk solids could be looked upon as the additives to improve upon its texture, palatability, freshness without drying and better nutrition in a compact

form. It is with this purpose as practically very little or no information is available in document form over this better shelf-stable, form of *Chapati* that is *Dashmi*. The incorporation of skim milk solids, is believed to impart the desire characteristics to this convince product with addition of functional characteristics.

### MATERIALS AND METHODS

Buffalo milk was obtained and standardized at 6 per cent fat. Cardamom, common salt, etc. and the entire ingredients except skim milk powder were obtained from local market. The wheat was obtained from the local market and milled in flour mills. The flour was made to pass through the sieves of standards as 45+60 mesh. Deshi *Ghee* was purchased of the brand Warna trade name from local market.

#### Preparation of *Dashmi*:

The method of preparation is very simple as that of *chapati*. Sugar and skim milk solid were added in wheat flour at different combinations.

#### Treatment details:

- T<sub>0</sub> : With whole milk (control) 10%
- T<sub>1</sub> : 2% SMP + 20% sugar + 78% wheat flour
- T<sub>2</sub> : 4% SMP + 20% sugar + 76% wheat flour
- T<sub>3</sub> : 6% SMP + 20% sugar + 74% wheat flour