

Sensory evaluation of whey based pineapple beverage

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Whey as a by-product of the cheese industry is a source of biological and functional valuable proteins. The investigation was conducted on utilization of pineapple flavour for the preparation of whey based pineapple beverage (WBPB), with a view to assess the possibility of paneer whey beverage using pineapple flavour in the preparation of beverage. 9 formulations were prepared with different level of whey, sugar and pineapple flavour. The different levels of sugar and pineapple flavour had a definite effect on improving the sensory quality of the beverage. The beverage prepared by utilizing paneer whey with 12 per cent sugar and 0.2ml of flavour (T_3), had secured the highest sensory score (8.37) and ranked as most acceptable product followed by T_4 with 8.15 points sensory score. The overall organoleptic quality was observed in case of fresh beverage made from 12 per cent sugar with 0.2ml of pineapple flavour.

Key Words : Pineapple flavour, Paneer, Beverage

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INTRODUCTION

Soft beverage industry has made significant progress during last several years in terms of production, but there is only a limited range of flavours available in India. Many types of syrups, sherbets and soft drinks containing artificial fruit flavours are well known through out the world. At present fruit beverages are generally synthetic flavoured, bottled and sold in the market. Beverages based on whey continue to receive a considerable amount of attention reflecting a growing awareness of the potential of these products in the market place. These beverages have high nutritional quality and increased energy value. These could be particularly useful in place where there is lack of food and improper nutrition leading to deficiencies of certain nutrients.

Whey possesses preventive and curative elements and is especially used to treat a wide variety of ailments such as arthritis, anemia and liver complaints. Whey is the watery liquid remaining after milk has been curdled and strained. It contains

about half of the total solids of milk and source of precious nutrients like whey proteins, lactose, milk salts and most of water-soluble vitamins, lactoflavin which is responsible for green yellow colour of whey.

In recent years, the success of whey drink "Revella" gained through its first introduction in Switzerland in 1952 has been extended to Netherland also (Hoogstraten, 1987). Chocolate drink based on acid whey "Thumps up" is marketed in USA. In India also a number of refreshing and low cost whey drinks "Whevita "Acidowhey" have been developed. These drinks are prepared from paneer and chhana whey which is acidic and low protein content.

For better utilization of whey on small scale an attempt has made, to produce a soft drink, in the department of Animal Husbandry and Dairying, C.S.A. University of Agriculture and Technology, Kanpur (U.P.). Since this could be produced at house hold level.

METHODOLOGY

Extraction of whey:

Good quality fresh cow milk was procured and then strained through muslin cloth. Then the milk was transferred to stainless steel vessel and brought to boiling by heating. The vessel was then removed from the fire. The coagulant like citric acid (2.0%) was added slowly and stirred to have uniform mixing.

Then the mass was poured over stretched piece of clean

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