

Process optimization for development of bael enriched *Shrikhand*

PARAS PORWAL, RAJENDRA KUMAR PANDEY, BALASAHEB ANDHARE, SMITA SINGH AND REETA

The present study was undertaken for the development of bael enriched *Shrikhand* (BES). Response surface methodology (RSM) was used for the optimization of the process. Thirteen runs were performed with variables as bael pulp powder (BPP) and powdered sugar in ranges between 5-15 per cent and 25-35 per cent, respectively. The analysis was based over the effect on the responses such as colour, flavour, sweetness, body and texture and overall acceptability (OAA) scores. Optimized result was obtained with 15 per cent bael pulp powder and 25 per cent powdered sugar showing greater impacts on colour (8.29), flavour (8.52), sweetness (7.98), body and texture (8.14) and OAA (8.34). The desirability of the optimum condition was 0.89. The optimized product (BES) promises for nutritional advancement and positive health benefits.

Key Words : Bael, Response surface methodology, Colour, Sweetness

How to cite this article : Porwal, Paras, Pandey, Rajendra Kumar, Andhare, Balasaheb, Singh, Smita and Reeta (2016). Process optimization for development of bael enriched *Shrikhand*. *Food Sci. Res. J.*, 7(2): 239-244, DOI : 10.15740/HAS/FSRJ/7.2/239-244.

MEMBERS OF RESEARCH FORUM

Author for correspondence :

BALASAHEB ANDHARE, Department of Animal Husbandry and Dairying,
Institute of Agricultural Sciences, Banaras Hindu University, VARANASI (U.P.)
INDIA
Email : andharebcs3ree@gmail.com

Associate Authors' :

RAJENDRA KUMAR PANDEY AND SMITA SINGH, Department of Animal
Husbandry and Dairying, Institute of Agricultural Sciences, Banaras Hindu
University, VARANASI (U.P.) INDIA

PARAS PORWAL AND REETA, Centre of Food Science and Technology,
Banaras Hindu University, VARANASI (U.P.) INDIA