

# Preparation of spicy flavoured *Paneer* blended with cumin and black pepper powder

Roshani R. Gole, R. R. Shelke, V. S. Kale and R.D. Dhage

The present investigation on preparation of spicy flavoured *Paneer* blended with cumin and black pepper powder was undertaken in Department of Animal Husbandry and Dairy Science, Dr. Panjabrao Deshmukh Krishi Vidyapeeth, Akola with main objective to find out acceptable level of spices by sensory evaluation, physico-chemical properties and to work out the production cost. The *Paneer* was prepared from buffalo milk with addition of cumin, black pepper powder and their combination as T<sub>1</sub> (control- plain *Paneer*), T<sub>2</sub> (*Paneer* blended with 0.2% cumin powder), T<sub>3</sub> (*Paneer* blended with 0.4% cumin powder), T<sub>4</sub> (*Paneer* blended with 0.2% black pepper powder), T<sub>5</sub> (*Paneer* blended with 0.4% black pepper powder) and their combination as T<sub>6</sub> (*Paneer* blended with 0.2% cumin and 0.2% black pepper powder) and in T<sub>7</sub> (*Paneer* blended with 0.4% cumin and 0.4% black pepper powder). Cumin and black pepper powder with 0.2 to 0.4 per cent level individually and in combination were significantly affect the moisture, ash content of *Paneer*. Protein, fat and total solid content increased significantly as cumin and black pepper powder proportion increased individually and in their combination. The overall acceptability of *Paneer* prepared from buffalo milk was acceptable in all respect but with addition of cumin and black pepper powder in their combinations in proportion of 0.4 per cent (T<sub>7</sub>) each has good quality and acceptability. 0.4 per cent black pepper powder (T<sub>5</sub>) and 0.4 per cent cumin powder (T<sub>4</sub>) were also acceptable in quality and for value addition also. Regarding cost of production of *Paneer* it was observed that the cost of production increased considerably due to blending of cumin and black pepper powder but which can be compensated with flavour and acceptability of product as ready to eat spicy *Paneer* as a snacks also.

**Key Words :** Buffalo milk, *Paneer*, Cumin, Black pepper, Sensory evaluation, Chemical composition, Cost of production

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