



RESEARCH PAPER

Effect of ginger (*Zingiber officinalis* L.) on chemical and microbial quality of *Chhana* whey beverage

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Abstract : The present investigation was planned to evaluate the effect of ginger on *Chhana* whey beverage (CWB). The pre optimized and finalized different levels of ginger powder in *Chhana* whey were used to the experimental treatments. The experiments were laid out in Completely Randomized Design with four replications for pre experimental and experimental trials. The experimental treatments were; without ginger powder (T_0), addition of 0.1% (T_1), 0.2% (T_2), 0.3% (T_3), 0.4% (T_4) ginger powder. All the experimental samples were analyzed for chemical and microbiological qualities on day 0 (fresh). On increasing level of ginger over 0.3 % and 10% sugar, the sensory scores for colour and appearance, consistency, flavour and overall acceptability was going decreasing. The chemical parameters like lactose protein, total sugar, total solids, titratable acidity increased significantly ($p < 0.05$) whereas fat was irrespective and pH show close similarity. The SPC counts increased, The YMC and coliforms were not detected. Better quality *Chhana* whey beverage (CWB) could be prepared by blending of 0.3 % ginger powder and 10% sugar.

Key Words : Whey, *Channa*, Ginger, Evaluation

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