



RESEARCH PAPER

Process development for paneer preparation from sheep milk of Hassan breed

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Abstract : Sheep milk has high nutritional value and high concentrations of proteins, fats, minerals, and vitamins as compared to the milk of other domestic species. The high levels of protein, fat and calcium make it an excellent matrix for cheese production (Park *et al.*, 2007). In order to explore the possibilities of preparation of value added product from the local sheep breeds (Hassan breed, Karnataka), a study been taken place to prepare the paneer using curd and citric acid as coagulants. Nutritional composition of Paneer samples prepared from sheep milk of Hassan breed is presented in Table 1. The average yield, moisture, Fat, Protein, Lactose, Acidity and total Ash contents of paneer prepared from sheep milk of Hassan breed using curd as coagulant are 91, 53.90, 23.28, 15.6, 2.67, 0.22 and 2.85, respectively. The average yield, moisture, Fat, Protein, Lactose, Acidity and total Ash contents of paneer prepared from sheep milk of Hassan breed using citric acid as coagulant are 70, 52.12, 23.06, 15.12, 2.53, 0.28 and 2.91, respectively.

Key Words : Process development, Paneer preparation, Sheep milk, Hassan breed

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