

# Preparation of soypaneer from different varieties and its chemical analysis

■ V.S. PAWAR, G.B. YADAV AND P.G. KALYANKAR

**SUMMARY :** The investigation was undertaken to prepare soy paneer from different varieties and its chemical analysis grown in Marathwada region. The chemical parameters like moisture, fat, protein, carbohydrate, ash, phosphorus, and potassium content were studied. The mean moisture, fat, protein, carbohydrate, ash, phosphorus and potassium were found as, 67.78 per cent, 3.40 per cent, 7.85 per cent, 2.66 per cent, 2.53 per cent, 167.8 mg and 323.6 mg, respectively. The yield of soymilk, soy paneer and whey were found as 552 ml, 83.28 g and 426 ml, respectively. The variety JS- 335 was found to be rich in nutritional aspect and yield compared to other varieties taken for investigation.

**KEY WORDS :** Chemical analysis, Soybean varieties

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Soybean (*Glycine max*) family Leguminosae, subfamily Papilionoidae and genus *Glycine* is a highly nutritional field crop grown in tropical as well as subtropical countries. Among the different food legumes used, soybean ranks first in total production. Soybean with 40 per cent good quality protein and 20 per cent oil content assumes the most predominant position in combating protein calorie malnutrition and oil shortage. Its nutritional value is superior to most of the food legumes. Soybean the “miracle golden beans of the twentieth century” has revolutionized the agricultural as well as general economy of many countries like china and Japan (Balsubramanian, 1972). Raw soybean contains antinutritional factor like trypsin inhibitor, which has been reported more than so years ago. Soybean is also rich in soluble phosphates, potassium and sulphur (Bower, 1939).

A number of varieties of soybean have been developed in Marathwada region and efforts are made to popularize the soybean cultivation (Kale, 1940). However, the nutritional

information on these varieties is limited; therefore, the present study was taken up to analyze the proximate composition from the newly released varieties.

Soybean curd is one of the important non fermented soybean products which have been widely used in a variety of dishes by oriental people for many centuries. This is highly digestible and nutritive product (Liener, 1981) and it also serves as an inexpensive protein source for man.

Tofu, also known as soybean curd, is a soft, cheese-like food made by curdling fresh hot soymilk with a coagulant. Traditionally, the curdling agent used to make tofu is nigari, a compound found in natural ocean water, or calcium sulfate, a naturally occurring mineral. Curds also can be produced by acidic foods like lemon juice or vinegar. The curds then are generally pressed into a solid block.

## EXPERIMENTAL METHODS

Soybean sample were collected from Soybean Research Station, MAU, Parbhani. The varieties used for investigation were JS – 335, MAUS – 71, MAUS – 81, MAUS – 67 and MAUS – 32.

The soybean seeds of different varieties were then cleaned and freed from impurities. Then soybeans were soaked in water (1:3) for overnight, after soaking dehulling of soybean was done. Then dehulled beans grind with help of warm water (1:6).

### MEMBERS OF THE RESEARCH FORUM

Author for Correspondence :

V.S. PAWAR, College of Food Technology, Marathwada Krishi Vidhyapeeth, PARBHANI (M.S.) INDIA

Coopted Authors:

G.B.YADAV AND P.G. KALYANKAR, College of Food Technology, Marathwada Krishi Vidhyapeeth, PARBHANI (M.S.) INDIA