



Organoleptic quality and cost of manufacturing of sweet orange *Burfi*

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ABSTRACT: Sweet orange *Burfi* with the combination T₂ (10 parts of sweet orange juice) resulted into a product of better choice and with the highest ratings of 8.27, 8.00, 8.05, 8.08 and 8.10, respectively for colour and appearance, body and texture, flavour, taste and overall acceptability. The cost of production of sweet orange *Burfi* was at Rs. 87.67 per kg, which was 5.01 per cent higher than the production of plain *Burfi*.

KEY WORDS : Milk, *Khoa*, Sweet orange, *Burfi*

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INTRODUCTION

Burfi is one of the highly nutritious *Khoa* based indigenous milk products prepared from cow or buffalo milk, as it contains a considerable amount of milk solids. Sugar is added in different proportions and other ingredients are incorporated according to the demand of consumers. Several varieties of *Burfi* are sold in the market, depending upon the additives present, viz., *Mawa Burfi*, *Pista Burfi*, *Chocolate Burfi*, *Coconut Burfi* and *Rava Burfi*. Good quality *Burfi* is characterized by moderately sweet taste, soft and slightly greasy body and smooth texture with very fine grains (Pal, 2000). It retains its quality for a considerable long period at atmospheric storage temperature due to its low moisture content and higher concentration. The method of preparation also ensures the destruction of almost all micro-organisms present in the raw material. In post manufacturing contamination from undesirable micro-organisms during preparation, handling, packaging and storage of the final product is avoided.

In flush season, large quantity of milk is available for preparation of dairy based milk products including *Burfi*, with its increased palatability with various flavours and formulation. Moreover, *Burfi* can be made available in the milk deficient areas like high mountains of the Himalaya and the desert of Rajasthan etc. This would help to bridge the regional and seasonal gap.

The research and development of today aims to preserve valuable milk solids during flush season for tomorrow. In addition, it would create a suitable platform for the utilization of different fruits like orange, papaya, sapota, mango, wood apple, coconut, etc. Orange fruits have typical flavour accepted by large number of population. Preserving as a flavouring ingredient in the dairy product is the best way to overcome the perishable quality of these fruits. However, like plain *Burfi*, very meagre research has so far been traced on fruit flavoured *Burfi*. Sweet orange (*Citrus sinensis*) is one of the nutritious fruits and commonly called as mosambi. Sweet oranges are cultivated in the state of Maharashtra, Punjab, Haryana, Andhra Pradesh and Tamil Nadu.

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MATERIALS AND METHODS

The whole fresh clean buffalo milk was used during research and it was standardized to 6 per cent fat. Approximately the required amounts of fresh sweet orange fruits were taken from local market. Peels were removed by hand. Seeds also separated from segment and juice was extracted with the help of lime squeezer. Sugar was used as a sweetening agent for the