



Effect of different levels of goat milk and banana pulp on quality of fruit yoghurt

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ABSTRACT : A study was undertaken by using different levels of Goat milk and Banana pulp *i.e.* T₁(90:10), T₂(85:15), T₃(80:20) respectively. Experimental fruit yoghurt mix was standardized to 4.0 per cent fat, 11.5 per cent solids not fat, 10 % sugar and 2% culture adjusted to 25.2% total solids. Yoghurt samples for different treatments were analyzed for organoleptic attributes (colour and appearance, body and texture, taste and flavour) by trained panelist using 9 point hedonic scale. The fruit yoghurt obtained from (80:20) (T₃) ratio was the best product among all treatments. Thus, as far as product acceptability judged by organoleptic evaluation, the treatment can be rated as T₃> T₀> T₂> T₁.

KEY WORDS : Goat milk, Banana pulp, Fruit yoghurt

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