



# Effect of fat and sugar on sensory quality of Shrikhand

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**ABSTRACT :** Shrikhand is a semi-soft, sweetish sour, whole milk product prepared from lactis fermented curd, the curd is partially strained through a muslin cloth to remove the whey and thus, produce a solid mass called chakka. This chakka is mixed with the required amount of sugar to yield Shrikhand. This is very popular in Gujarat, Maharashtra and Karnataka. The buffalo milk was standardized to three fat levels *i.e.* 4 per cent ( $F_1$ ), 5 per cent ( $F_2$ ) and 6 per cent ( $F_3$ ). During the preparation of Shrikhand three levels of sugar *i.e.* 30 per cent ( $S_1$ ), 40 per cent ( $S_2$ ) and 50 per cent ( $S_3$ ) was added and then the Shrikhand was put in plastic cups and earthen pots. The experiment was laid in CRD with three replication. The impact of all treatment individually and their interaction was studied on sensory quality of Shrikhand. The results of present investigation useful information of productive utility. Fat (6 %) resulted in providing best flavour in Shrikhand and for sugar the treatment  $S_2$  scored the highest value. Among the various treatment combinations  $F_3S_2$  resulted in excellent flavour of Shrikhand. The maximum score of body and texture was recorded for fat at 6 per cent, sugar 40 per cent level.  $F_3S_2$  resulted in excellent body and texture score on 9 point hedonic scale. At 6 per cent fat and 40 per cent sugar levels exhibited better sweetness in Shrikhand.  $F_3S_2$  resulted in excellent sweetness score on 9 point hedonic scale. For overall acceptability of Shrikhand the maximum levels of fat and sugar ( $F_3 \times S_2$ ) showed best acceptability individually irrespective of plastic cup used.

**KEY WORDS :** Fat, Sugar, Shrikhand, Sensory examination

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