

RESEARCH PAPER

Chemical, microbial quality and cost of production of *Dashmi*

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ABSTRACT

A *Dashmi* might be obtain, with the combination of T₃ (6 per cent skim milk solids) with the overall acceptability of significantly highest at 7.19. The ensuing T₃ combination (6 per cent skim milk solids) contained total solids, moisture, protein fat, carbohydrates, ash, respectively at 76.94, 23.06, 10.47, 4.23, 60.42, 1.81 per cent. The acidity of the product was at 0.151 per cent lactic acid and the pH value was at 6.32. The standard plate count was the lowest in combination T₃ of *Dashmi* incorporation at 19.55 x10³ /g T₂ recorded mean value of 25.10 x10³/g. The coliform count of the *Dashmi* combination of T₃ was lowest at 0.90 /g, the combination T₂ was at 0.91/g. The cost of production of *Dashmi* T₃ was at Rupees 34.67 per kg.

Key words : Milk solids, *Dashmi*, Cost of production of *Dashmi*, Quality of *Dashmi*

It is well known that milk is the most perishable product. As milk is the most susceptible to contamination when it is removed from the cow or buffalo. Hence strict quality control and hygienic measures have to be adopted at the weakest link or at the producer level. Wheat is an important and cheap source of carbohydrates. Proteins and minerals like phosphorus, magnesium, iron, copper, zinc and vitamins like thiamin, riboflavin niacin and vit. E. It is also a source of some essential fatty acids and some essential amino acids (Adsule, 1985). The term quality of wheat generally refers to its suitability for particular use. Most of the wheat consumed in the form of *Chapati* quality consists of appearance, sweetness, aroma, puffing quality, palatability and keeping quality of the product.

Dashmi could be regarded as the preserved form of wheat flour *Chapati* the product has been prepared in household since long to meet the requirements of the travelers go away from home. The addition of milk and milk solids could be looked upon as the additives to improve upon its texture, palatability, freshness without drying and better nutrition in a compact form. It is with this purpose as practically very little or no information is available in a little or no information is available in document form over this better shelf stable, form of *Chapati* that is *Dashmi*. The incorporation of skim milk solids, believe to impart the desire characteristics to this convince product with addition of functional characteristics presented in earlier subject.

local market. The wheat was obtained from the local market and milled in flour mills. The flour was made to pass through the sieves of standards as 45+60 mesh. *Deshi Ghee* was purchased of the brand *Warna* trade name from local market.

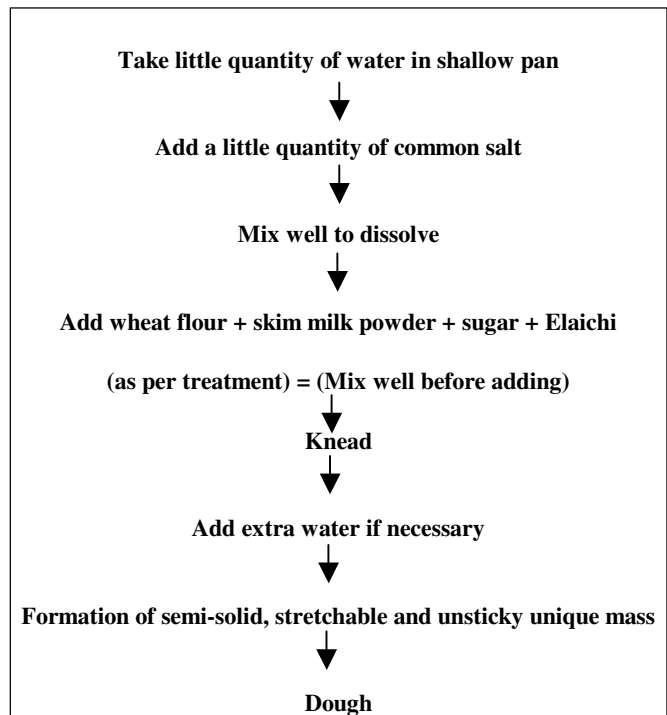


Fig. 1 : Flow diagram

MATERIALS AND METHODS

Buffalo milk was obtained and standardized at 6 per cent fat. Cardamom, common salt, etc. the entire ingredients except skim milk powder were obtained from

Preparation of *dashmi*:

The method of preparation was very simple as that of *chapati*. Sugar and Skim milk solid were added in wheat flour at different combination.