



RESEARCH ARTICLE.....

Studies on chemical changes in *Shrikhand* prepared from safflower milk

H.K. KUTTABADKAR, S.G. NARWADE, **S.P. POUL** AND V.J. KAMBALE

Author for Correspondence -

S.P. POUL

Department of Animal Science
and Dairy Science, Vasantrao
Naik Marathwada Krishi
Vidyapeeth, PARBHANI (M.S.)
INDIA

Email: sandippoul@yahoo.com

See end of the article for

Coopted authors*

ABSTRACT..... *Shrikhand* was prepared from buffalo milk blended with 50 per cent safflower milk and studied for chemical changes during storage. On an average the *Shrikhand* contained 8.56 per cent fat, 5.81 per cent protein, 43.74 per cent lactose, 0.72 per cent ash and 58.83 per cent total solids and 41.17 per cent moisture. The pH of *Shrikhand* stored at 10°C was 4.2, 4.1, 3.9 and 3.7 while the acidity was 1.42, 1.58, 1.71 and 1.85 per cent, on day 14, 28, 42 and 56, respectively. The pH of *Shrikhand* stored at 30°C was declined from 4.3 to 3.6 while acidity was increased from 1.32 to 1.74 per cent within 24 hours. The acceptable *Shrikhand* stored at 5°C has pH 3.4 and acidity 1.83 per cent. The fat content of *Shrikhand* was decreased during storage. The decrease in fat content was more at higher temperature of storage. The free fatty acids (FFA) content of *Shrikhand* stored at 5°C on day 14, 28, 42 and 56 was 2.81, 3.19, 3.74 and 4.54 µg/g, respectively. The increase in FFA of *Shrikhand* was faster at higher temperature of storage. The protolytic activity (release of tyrosine) was slower at low temperature and faster at higher temperature.

KEY WORDS..... Chemical changes, Safflower milk, *Shrikhand*, Storage

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