



Study on the sensory score of fresh and after storage in cultured chhana whey soft drink

Devesh Gupta

ABSTRACT : The present study was to know the consumer acceptability of sensory score of fresh and after storage for 1 day, 2 day and 3 days at 5°C in cultured whey soft drink of flavour like orange, mango and pineapple with orange, red and yellow colour, respectively used. It can be concluded from that among the different flavour drink pine apple flavor was highly preferred.

KEY WORDS : Whey, Whey drink

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INTRODUCTION

Whey is the liquid fraction that remains after making Chhana. About 180 million tones of whey produced annually in world. The predicted values of whey production in India is about 5.0 million tons per year (Silviya *et al.*, 2016). The whey obtained lot of milk constituents (about 6.5 to 7.0% milk solids). Conversion of whey into beverages through fermentation is one of the most attractive avenues for the utilization of whey for human consumption.

Aim of study:

The present study was planned to study the consumer acceptability of sensory score of fresh and after storage for 1 day, 2 day and 3 days at 5°C in cultured whey soft drink of flavour like orange, mango and pineapple with orange, red and yellow colour, respectively

used.

MATERIAL AND METHODS

50 samples of chhana whey were received from market. After filtration, stabilizer was added in liquid condition @ 0.5% purchased from local market (Guar gum). Ageing of stabilizer for 30 minutes. Whey was pasteurized 72°C for 15 seconds and then cooled up to 10°C. After aging with stabilizer inoculated with 3 per cent starter culture. After 8-10 hours incubation at 37°C. The whey was examined for its quality and was analyzed for acidity as per A.O.A.C. (1970). The acidity of whey was adjusted to 0.25 per cent using lactic acid or soda. 5 per cent cane sugar was also added to each and every lots of drink. To make drink acceptable, it was flavoured with three flavours vis- orange, mango and pine apple@0.25 ml/litre and coloured with orange, red and yellow colour, respectively @10 drop per litre as suggested by Gagrani and Rathi (1987) and Javier *et al.* (2000) with modification.

Sample were stored at refrigeration temperature till

AUTHOR FOR CORRESPONDENCE

Devesh Gupta, Department of Dairy Science and Technology, J.V. (P.G.) College, Baraut, Baghpat (U.P.) India
Email : deveshgupta1969@gmail.com

Table 1 : The sensory score of fresh and after storage of cultured chhana whey soft drink of different flavours

Sr. No.	Flavour of soft drink	Sensory score (Total score 100)				Decrease %
		Fresh	After 1day	After 2day	After 3day	
1.	Orange	75.06	71.44	70.50	68.00	9.41
2.	Pine apple	76.33	73.62	73.50	72.33	5.24
3.	Mango	75.61	73.22	72.00	70.83	6.32

they were subjected to sensory evaluation. The sensory acceptability was checked based on sensory score using score card (Total Score 100) methods for fresh and after storage of 1 day, 2 day and 3 days as per I.S. 6273 (Part II)1971 and body felt (1981)) with modification. Data were analyzed statistically as per Panse and Sukhatme (1985).

RESULTS AND DISCUSSION

The sensory score of fresh and after storage of cultured chhana whey soft drink of different flavours are given in Table 1.

It is evident from Table 1, the highest quality score was found in pine apple flavoured cultured whey soft drink as fresh and after storage 1 day, 2 day and 3 days. The decrease trends in quality score was also found lowest (5.24%) in pine apple flavoured whey soft drink but highest decreases in orange flavoured. The decrease trends in quality score was found 6.32 per cent in mango flavoured whey soft drink. The statistically observation indicates significant variation only orange flavour soft drink but mango and pine apple flavour differ insignificant for sensory score. Our findings with Javier *et al.* (2000).

Conclusion:

It can be concluded from that among the different flavour drink pine apple flavor was highly preferred.

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