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Sensory quality of different types of *Burfi* sold in Ahmednagar market

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ABSTRACT

Herein study of sensory qualities of different *Burfi* sold in Ahmednagar markets were evaluated by panel of semi-trained judges with the aid of '9' point Hedonic scale. In sensory qualities of *Burfi viz.*, colour and appearance, body and texture, flavour and overall acceptability were considered. Taking into consideration the entire characteristic, the sample fig *Burfi* (T₃) was liked very much by the panel of judges as rest of the samples, while sample plain *Burfi* (T₁) was liked least.

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Key words : *Burfi*, Sensory quality

INTRODUCTION

At present, India is the largest milk producer in the world with annual production around 110 MT in 2009-10 (Anonymous, 2010). Out of these total production, 46 per cent of milk is utilized in the liquid form and 47 per cent is utilized for manufacturing the indigenous milk products like *butter, ghee, Paneer, Khoa, Peda, Burfi*, curd, etc. (Banerjee, 1997) and remaining 7 per cent of milk converted into the production of Western products like milk powder, processed butter, cheese, ice-cream etc. It has been estimated that 6.5 per cent of total milk produced in India is converted into *Khoa* and condensed milk products. *Burfi* is a popular *Khoa* based indigenous product prepared from cow milk or buffalo milk or combination of thereof. About 6, 00,000 tonnes of *Burfi* is produced annually in India (Kunju and Dodeja, 2004). It has been reported that quality of *Burfi* produced in India exceeds over other indigenous *Khoa* based sweets (Mahadevan, 1991).

Burfi has special importance in a variety of celebrations. Also used for celebrations of success in various examinations and extraordinary achievements, the demand of *Burfi* is constant throughout the year. *Burfi* is indisputable product having economic importance especially in rural part of India as it provides good means

for converting surplus milk into value added products. It has unique importance in market as it is liked by the people from all classes. A number of ingredients such as nuts, chocolate, fruits, saffron, pulses, etc. may also be incorporated in *Burfi* during the manufacturing process. The nature of additives affects the flavour, body and texture and shelf-life of *Burfi*.

Within Maharashtra *Burfi* is also prepared by using fruits like mango, orange, wood apple, fig, etc. while in Andhra Pradesh coconut is mostly used as a ingredient of *Burfi*. These fruits enhance the acceptability of *Burfi* to the masses as well as choosy classes. Agencies *viz.*, hoteliers, Halwais shops of Rajasthan sweets and street venders are engaged in marketing of *Burfi* in Ahmednagar city. In this day and age consumers are becoming more quality and health conscious. Considering the demand of indigenous milk products in market, *Burfi* is one of the major indigenous milk products. The present investigation deals with the sensory evaluation of plain *Burfi*, mango *Burfi* and fig *Burfi* sold in Ahmednagar market.

MATERIALS AND METHODS

Preliminary survey was conducted in Ahmednagar market (Maharashtra), to know the different types of *Burfi* available in market and their availability throughout the

study. On the basis of survey, three types of *Burfi* (i.e. Plain-T₁, Mango-T₂ and Fig-T₃) from eleven shops have been undertaken and considered for this study. Samples of predetermined types were collected from selected shops and brought to the laboratory as and when required to complete analysis. The samples were stored at 5°C temperature in the laboratory till its use for analytical purpose. During present research, '9' point Hedonic scale was provided to the panel of six semi-trained judges to evaluate the *Burfi* samples. Each sample was given code number which was changed from trial to trial so as to avoid identity. For each type of *Burfi*, eleven different shops were taken as a replication. Completely Randomize Design (CRD) was used for analysis of data (Panse and Sukhatme, 1985).

RESULTS AND DISCUSSION

The results obtained from the present investigation as well as well as relevant discussion have been presented under following heads :

Sensory evaluation of *Burfi* :

The sensory quality of market samples of *Burfi* was evaluated for different attributes thrash out hereafter.

Colour and appearance:

It is perceived from Table 1 that the average scores obtained for colour and appearance attribute of market samples of *Burfi* differed significantly ($P < 0.05$). On the basis of scores allotted, sample T₃ (7.27) was significantly superior which was at par with sample T₂ (7.09). Sample T₁ (5.45) observed statistically inferior to other samples.

<i>Burfi</i> samples	Score
T ₁	5.45
T ₂	7.09
T ₃	7.27
Grand mean	6.58
Standard error	0.16
C.D. (P=0.05)	0.47
Result	Significant

The variation in the colour of *Burfi* might be due to the lack of maintaining proper concentration of synthetic colour added and difference in the intensity of heating at final stage of making *Burfi*.

Body and texture:

It is observed from Table 2 that the average scores

<i>Burfi</i> samples	Score
T ₁	7.09
T ₂	6.27
T ₃	7.55
Grand mean	6.97
Standard error	0.24
C.D. (P=0.05)	0.50
Result	Significant

obtained for body and texture attribute of market samples of *Burfi* differed significantly ($P < 0.05$). Score allotted sample T₃ (7.55) was significantly superior which was at par with sample T₁ (7.09). Sample T₂ (6.27) observed statistically inferior to other samples. It appeared that the body and texture were not uniform within the samples.

Flavour:

It is seen from the Table 3 that the average scores

<i>Burfi</i> samples	Score
T ₁	5.73
T ₂	6.55
T ₃	7.27
Grand mean	6.52
Standard error	0.18
C.D. (P=0.05)	0.53
Result	Significant

obtained for flavour attribute of market *Burfi* samples differed significantly ($P < 0.05$). Sample T₃ (7.27) was significantly superior to other samples while sample T₁ (5.73) was inferior to other samples. The variation in the flavour may be due to the use of different levels of ingredients particularly sugar and fruit pulps.

Overall acceptability:

Table 4 show that the average scores obtained for

<i>Burfi</i> samples	Score
T ₁	5.55
T ₂	7.27
T ₃	7.45
Grand mean	6.76
Standard error	0.19
C.D. (P=0.05)	0.54
Result	Significant

overall acceptability of market *Burfi* samples are significant ($P < 0.05$). Sample T_3 (7.45) was superior and at par with sample T_2 (7.27). Overall acceptability of sample T_1 (5.55) was least. From these data it was observed that all the samples were acceptable and rated in between liked slightly to liked very much. Similar trend was noticed for sensory quality *i.e.* colour and appearance, body and texture, flavour and overall acceptability of *Burfi* by Bhatele (1983).

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