SENSORY CHARACTERISTICS OF FRESH EXTRUDED PEDA

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Abstract: The traditional dairy products carry value in the Indian society as they are nutritious and have become the inevitable part of feasts, celebrations, festivals and religious rites. Peda is one of the most popular khoa based traditional dairy sweets enjoyed by everyone due to its taste and health aspects. Traditionally, it is prepared by heating a mixture of khoa and sugar in a karahi (iron pan) with the help of khunti until the desired granular, hard texture and flavour develops. Present study was undertaken to investigate the possibilities of inducing extrusion technology for production of acceptable quality peda. The extruded peda were prepared by introducing product mixes C1 (70% khoa& 30% sugar); C2 (60% khoa, 05% SMP, 05% ghee & 30% sugar); C3 (55% khoa, 10% SMP, 05% ghee & 30% sugar) into the extruder system and processed at barrel temperature of 60, 70 & 80°C and screw speed 14, 21 & 28 rpm. Among different set of treatment combinations, product mix C3 (i.e. 55% khoa, 10% SMP, 05% ghee & 30% sugar) processed at 80°C barrel temperature and 28 rpm screw speed resulted in most acceptable extruded peda in terms of sensory characteristics.

Keywords: Khoa, Peda, Extruded peda, Extrusion technology

REFERENCES


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