

STUDIES ON PHYSICO-CHEMICAL CHARACTERISTICS OF ORANGE BASED PANEER WHEY BEVERAGE

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Abstract: Whey is a nutritious by product obtained from paneer, channa, cheese containing valuable nutrients like lactose, proteins, minerals and vitamins etc., which have indispensable value as human food. The orange flavoured paneer whey beverage was prepared with the addition of different level of whey, sugar and orange juice. The paneer whey beverage was prepared by using different levels of orange juice@ 10, 15, 20, 25 and 30 per cent with 8 per cent sugar. The overall acceptability of paneer whey beverage prepared with 25 per cent orange juice level was significantly superior and more acceptable than other levels of orange juice. Also formulations were prepared was studied for the chemical analysis on an average the orange flavoured paneer whey beverage of treatment T₁, T₂, T₃, T₄ and T₅ contained fat 0.49, 0.45, 0.41, 0.33 and 0.23 per cent, protein 0.42, 0.49, 0.54, 0.58 and 0.65 per cent, total sugar 14.48, 15.10, 15.58, 15.89 and 16.19 per cent, acidity 0.49, 0.53, 0.57, 0.62 and 0.65 per cent, pH 4.71, 4.56, 4.33, 4.12 and 3.93, respectively. The percentage of fat and pH content of the product decreased with increasing level of orange juice but the percentage of protein, total sugar and acidity content increased with increasing level of sugar.

Keywords: Paneer whey, Orange juice, Beverage

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