

STUDY ON SENSORY CHARACTERISTICS OF INULIN ENRICHED STERILIZED FORTIFIED FLAVOURED MILK DRINK

Mehar Afroz Qureshi¹; S. Karthikeyan²; K. Punita³; S. Uprit⁴ and A.K. Agarwal⁵

¹College of Dairy Technology, C.G.K.V., Raipur (CG)

²College of Dairy Technology, C.G.K.V., Raipur (CG)

³KVK Mahasamund, I.G.K.V., Raipur (CG)

⁴College of Dairy Technology, C.G.K.V., Raipur (CG)

⁵College of Dairy Technology, C.G.K.V., Raipur (CG)

Abstract: The effect of various levels of inulin on the inulin enriched sterilized flavoured milk drink is developed and fortified with iron and vitamin A. The product was prepared by replacing milk fat with inulin at 0, 1, 2, 3 and 4 % levels. The product was also fortified with vitamin A and iron. The sensory evaluation of the product was carried out on different attributes using 9 point hedonic scale. The effect of various levels of inulin on the sensory characteristic of sterilized fortified flavoured milk drink was investigated. The level of inulin had significantly influenced the sensory characteristics of product. The product containing 1% milk fat and 2% inulin (T₃) was found to be more acceptable than all treatments.

Keywords: Inulin, Sterilize, Milk

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