Preparation and evaluation of chhana whey beverages

Yasir Ali
Sindh Agriculture University Tandojam, Pakistan

Present study was carried out with the aim to utilize chhana whey in beverages as soft drink and enhance the value addition in dairy products. Chhana whey beverages were prepared at the department of Animal Products Technology, Faculty of Animal Husbandry and Veterinary Sciences, Sindh Agriculture University Tandojam. Buffalo milk was coagulated by direct acidification using citric acid (0.5%) at 70°C, and coagulum was drained into chhana whey. Under preliminary studies, the chhana whey beverages prepared by addition of two sweetening agents [i.e., date extract (8%) and cane sugar (6%)] with and without apple flavour (0.15%) were more acceptable than that of prepared by addition of single sweetening agent [i.e., cane sugar (6%)] with orange or apple flavour. In further study a total of three trails were conducted, and in each trial whey beverages were prepared from chhana whey with addition of two sweetening agents [date extract (8%) and cane sugar (6%)] with and without apple flavour and evaluated for physico-chemical and sensory characteristics. The mean acidity (%) of unflavoured chhana whey (group A) beverage (0.50±0.03%) and flavoured chhana whey (group B) beverage (0.51±0.03%) was not significantly different (P>0.05) from one another. Mean pH value of group B beverage (4.16±0.01) was not significantly different (P>0.05) from that of group A beverage (4.16±0.02). The mean specific gravity was found to be similar in group B beverage (1.037±0.001) compared to that of group A beverage (1.036±0.001). The average moisture content was found relatively similar (P>0.05) in group A beverage (87.32±0.14%) to that of group B beverage (87.05±0.16%). The average fat content of group B beverage (0.34±0.03%) was not statistical different from that of in group A beverage (0.37±0.05%). Average protein content was found to be slightly lower in group B beverage (1.55±0.05%) in contrast to that of in group A beverage (1.59±0.08%). The mean total carbohydrate content of group B beverage (9.98±0.2%) and group A beverage (9.57±0.23%) was not significantly different (P>0.05) from one another. Ash content was found slightly lower in group B beverage (1.12±0.02%) compared to that of group A beverage (1.16±0.03%). Chhana whey beverage with apple flavour was better (P<0.05) in odour/aroma (7.90±0.51) and taste/flavour (38.86±1.29) than that of unflavoured beverage.

Biography
Yasir Ali has completed his MPhil in Animal products technology from Sindh Agriculture University Tandojam.

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