

UTILIZATION OF HONEY AS SWEETENER FOR THE PREPARATION OF YOGHURT DRINK

S.S. JADHAV¹, V.G. ATKARE², ROHINI DARADE³, S.M. KHUPSE⁴ & S.V. DESHMUKH⁵

^{1, 4, 5} Student, Department of Animal Husbandry and Dairy Science,
College of Agriculture, Akola, Maharashtra, India

² Associate Professor, Department of Animal Husbandry and Dairy Science,
College of Agriculture, Akola, Maharashtra, India

³ Senior Research Assistant, Department of Animal Husbandry and Dairy Science,
College of Agriculture, Akola, Maharashtra, India

ABSTRACT

The present investigation was conducted with an objective to study the sensory and chemical quality of honey based yoghurt. The yoghurt was prepared with different levels of honey 6, 8, 10, and 12 percent in treatment T₂, T₃, and T₄ and T₅ respectively. On the basis of sensory evaluation the yoghurt prepared with 12 per cent honey T₅ was found superior and accepted extremely by the panel of judges. In respect of chemical composition total solid and titratable acidity of yoghurt drink were increased with increase in level of honey. While fat, protein and ash were decreased with increase in level of honey. The cost of production of 1 kg yoghurt drink was increased with increase in the level of honey. The lowest cost of production (Rs. 46.58) was recorded in case of yoghurt drink prepared with addition of sugar at 10 per cent (T₁). However, the highest cost of production (Rs.87.48) of yoghurt drink with 12 per cent honey (T₅) was found is the best treatment selected by panel of judges for sensory evaluation.

KEYWORDS: Yoghurt, Honey, Sensory Evaluation, Chemical Composition, Cost of Structure