

# Study on the Quality Score of Soft Drink Prepared from Market Chhana Whey

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The present study was planned to know the best quality of fresh after storage of 1 day and 2 days at 10°C in market chhana whey soft drink prepared by different flavour and colour combinations. It can be concluded pineapple flavoured with yellow colour soft drink was highly acceptable by consumer's.

**Keywords :** Market Chhana Whey, Soft Drink.

## Introduction

Chhana whey is a fluid obtained during preparation of chhana. Whey constituents about 20 per cent total milk protein and contain most of the water soluble vitamins, minerals and lactose.(Parjane et.al 2010).The predicted values of whey production in India is about 5.0 million tonnes per year (Gupta 2020).

The perusal of the following Table No-01 we are know the nutritive value of chhana whey-

**Table No-01 Showing the composition of chhana whey-**

S.N.	Constituents in Percent	Average Composition
1	Water	93.6
2	Fat	0.5
3	Protein	0.4
4	Lactose	5.1
5	Mineral	0.4

(De,1983).

20 samples of market chhana whey collected from halwai's of local market of Baraut Town. All the chhana whey samples were prepared from citric acid coagulant (0.2 %).The whey was examined for its quality as per A.O.A.C(1970). The perusal Table No-2 showing the average composition of market chhana whey-

S.N.	Characters in percent	Range	Average value
1	Acidity	0.20-0.30	0.230
2	Fat	0.3--0.90	0.490
3	Casein	0.34-0.75	0.524
4	Lactose	4.25-4.75	4.540
5	Yield of whey	78.50-86.00	81.450

after filtration of whey stabilizer(Guar gum) was added in liquid condition @0.5%. Ageing of stabilizer for 30 minutes. Whey was pasteurized 85°C for 10 seconds and then cooled up to 37°C, 5% sugar was added to every drink.. To make drink acceptable, it was flavoured by pine apple ,orange and mango flavours @0.25 ml per litre with yellow, orange and red colours respectively @ 10 drop per litre as suggested by Gagrani and Rathi(1987) with slight modification. Samples were stored at 10°C for quality score evaluation for using score card (total score100) technique for fresh and

after storage of 1 day and 2 days as described by body felt (1981) with slight modification. Data were analyzed statistically as per Panse and Sukhatme (1985).

**Objective of the Study**

Attempt was made to study the quality score of fresh and after storage of 1 day and 2 days at 10°C in market chhana whey soft drink prepared from orange, pine apple and mango flavour with orange, yellow and red colour respectively.

**Review of Literature**

Gupta and Mathur (1989) emphasized on exploring the potential of utilization of whey in whey drink and beverage. Devesh Gupta (1990) the highest score was attended by orange flavoured whey drink as compared to mango and pineapple. Pagote and Balachandran (1993) reported sediment content reducing sugar and viscosity increases whereas colour and pH decreases. Javier and Mario (2000) reported on production of alcoholic beverages by fermentation of whey permeate with *Kluyveromyces*. Gupta (2020) Orange flavoured citric acid chhana whey soft drinks was highly acceptable.

**Result and Discussion**

The quality score of fresh and storage of market chhana whey soft drink of different flavours are presented in Table No-03-

**Table No-03-Showing the quality score of soft drink from market whey-**

S N	Charact ers	Perfect score	Samples of flavoured drinks(10°C)								
			Orange			Mango			Pine apple		
			Fresh	After1 day storage	After 2 days storage	Fresh	After1 day storage	After 2 days storage	Fresh	After1 day storage	After 2 days storage
1	Flavour	30	21.37	22.12	19.12	22.15	22.62	20.50	22.50	23.00	22.22
2	Colour	20	15.70	15.55	16.08	16.60	16.25	15.05	16.47	16.42	15.67
3	Viscosit y	20	15.95	15.90	15.08	16.7 0	16.27	15.60	16.67	16.27	15.55
4	Consum er accepta bility	30	21.20	22.45	21.77	22.1 2	22.72	21.27	23.20	23.90	23.57
5	Total score	100	74.22	76.02	72.07	77.5 7	77.87	72.42	78.84	79.60	77.02

It is evident from table no-3 the highest total score was found in pine apple flavoured market chhana whey soft drink as fresh and after storage of 1 day and 2 days followed by mango and orange flavoured soft drink. The decrease trends in quality score was highest in mango (-5.15%) followed by orange and pine apple. The flavour perfect score (30) was found highest in pineapple and lowest in orange soft drink. Colour and viscosity was highest in mango as fresh and consumer acceptability highest in pineapple soft drink (23.20). The quality score was increasing trends in flavoured soft drinks as storage of 1 day but in 2 days of storage it found was decreasing trends in all flavoured soft drink prepared from market chhana whey. The pine apple flavour soft drink insignificant for quality score. The same work was carried out by D. Gupta et.al(2020) in cultured whey drinks and others soft drinks prepared from cow and buffalo milk and J.Parrondo(2000) et.al. on alcoholic beverage and Gupta.et.al(1989).

**Conclusion**

It can be concluded pine apple flavoured with yellow colour soft drink was highly acceptable by consumer's as fresh and after storage of 1 day.

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