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Studies on Sensory Analysis of Basundi Blended with Dried Anjeer

K. S. Borate, S. G. Narwade* and A. Y. Shinde

Department of Animal Husbandry and Dairy Science, College of Agriculture, Vasantrao Naik Marathwada Krushi Vidyapeeth, Parbhani - 431 402, Maharashtra, India

**Corresponding author*

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A B S T R A C T

The study was conducted on the topic "Studies on Sensory Analysis of Basundi Blended with Dried Anjeer. The different levels of dried anjeer 0, 2.5, 5, 7.5 and 10 per cent were tried in buffalo milk basundi. The product obtained was subjected for organoleptic evaluation by panel of judges. It was observed that the flavour score for treatment T0, T1, T2, T3 and T4 was 7.77, 8.07, 8.35, 7.15 and 7.00 respectively. Colour and Appearance was 8.03, 7.88, 8.42, 7.52 and 7.02, respectively. Body and texture was 7.72, 8.02, 8.20, 7.13 and 6.97, respectively. Overall acceptability score was 7.84, 7.99, 8.32 and 7.39 and 6.99 respectively for T0, T1, T2, T3 and T4. It was clear that the level of 7.5 dried anjeer crush have highest overall acceptability.

Introduction

Basundi is traditional, concentrated and sweetened whole milk product having sweetish caramal and pleasant aroma, light to medium brown colour, thick body and creamy consistency with or without soft textured flakes that are uniformly suspended throughout the product.

It contains all the solids of milk in an appropriate concentration plus additional sugar and a dry fruit is consumed directly as a delicious sweet dish. It is most popular in Maharashtra, Gujarat and parts of Karnataka and is mainly prepared at home by the housewives on some special occasions like Festivals, weddings etc. and relished due to its rich caramal, pleasant and nutty flavor and thick consistency (Yadav, 2015). Among the different dry fruits, anjeer (*Ficas carica*) is most important fruit providing dietary fiber and highest concentration of polyphenols, best source of minerals and vitamins.

Anjeer has been linked to the reduced risk of cancer and type of diabetics. Dietary fibre is essential for human health which is recommended daily intake of 27-40 gm/day/adult. Dietary fibre is edible part of plants or analogus to carbohydrates that are resistant to digestion and absorption in human small intestine with complete or partial fermentation in large intestine.

Materials and Methods

Treatment combinations

Following treatment combinations were considered for preparation of basundi blended with dried anjeer

T0= Basundi from buffalo milk (control)

T1= 98.5 parts milk +2.5 parts of dried anjeer

T2= 95 parts milk +5 parts of dried anjeer

T5 = 92.5 parts milk +7.5 parts of dried anjeer

T5 = 90 parts milk +10 parts of dried anjeer

Experimental Methodology

Basundi was prepared as per the method described by De (2011) with slight modification.

Results and Discussion

Sensory evaluation of basundi blended with dried anjeer. The experimental basundi samples were served to a panel of semi trained judges for sensory evaluation such as flavour, colour and appearance, body and texture and overall acceptability using "9 point hedonic scale".

The numerical score given by judges for individual attribute was computed to obtain mean and these means were subjected to statistical analysis. The data was analyzed statistically by using Completely Randomized Design (CRD) as per Panse and Sukhatme (1985). Results obtained are shown in table 1

Flavour

From the results it was observed that basundi blended with 5 per cent dried anjeer scored highest score (8.35) among all the treatments as well as control. However, treatment T3 and T4 does not differ significantly from each other. As level of addition of dried anjeer increased the score decreased significantly from T3 and T4 treatment as well as control samples also scored. The result is in correlation with Bhutkar *et al.,* (2015).

Colour and appearance

The mean colour and appearance score for control basundi (T0) and basundi with 2.5, 5, 7.5 and 10 per cent dried anjeer (T1 T2 T3 and T4) is presented in table 1. From the results it was observed that basundi with 5 per cent dried anjeer scored highest score (8.42) among all treatments as well as control. However, treatment T0 and T1 does not differ significantly from each other.

At higher level of addition of dried anjeer i.e. 10 per cent the score (7.02) decreased significantly from T1 and T4 treatment as well as control samples. However, colour and appearance score T1 T2 T3 T4 treatment are comparable. The results are in agreement with Bhutkar *et al.,* (2015).

Body and Texture

From the result it was observed that basundi with 5 per cent dried anjeer scored highest score (8.45) among all treatments as well as control. However, treatment T1 and T2 does not differ significantly from each other. At higher level of addition of red pumpkin pulp i.e. 5 per cent the score (8.20) decreased significantly from T1 and T2 treatment as well as control samples. However, T0 and T3 treatment are significantly comparable to each other results are in agreement with Bhutkar *et al.,* (2015)

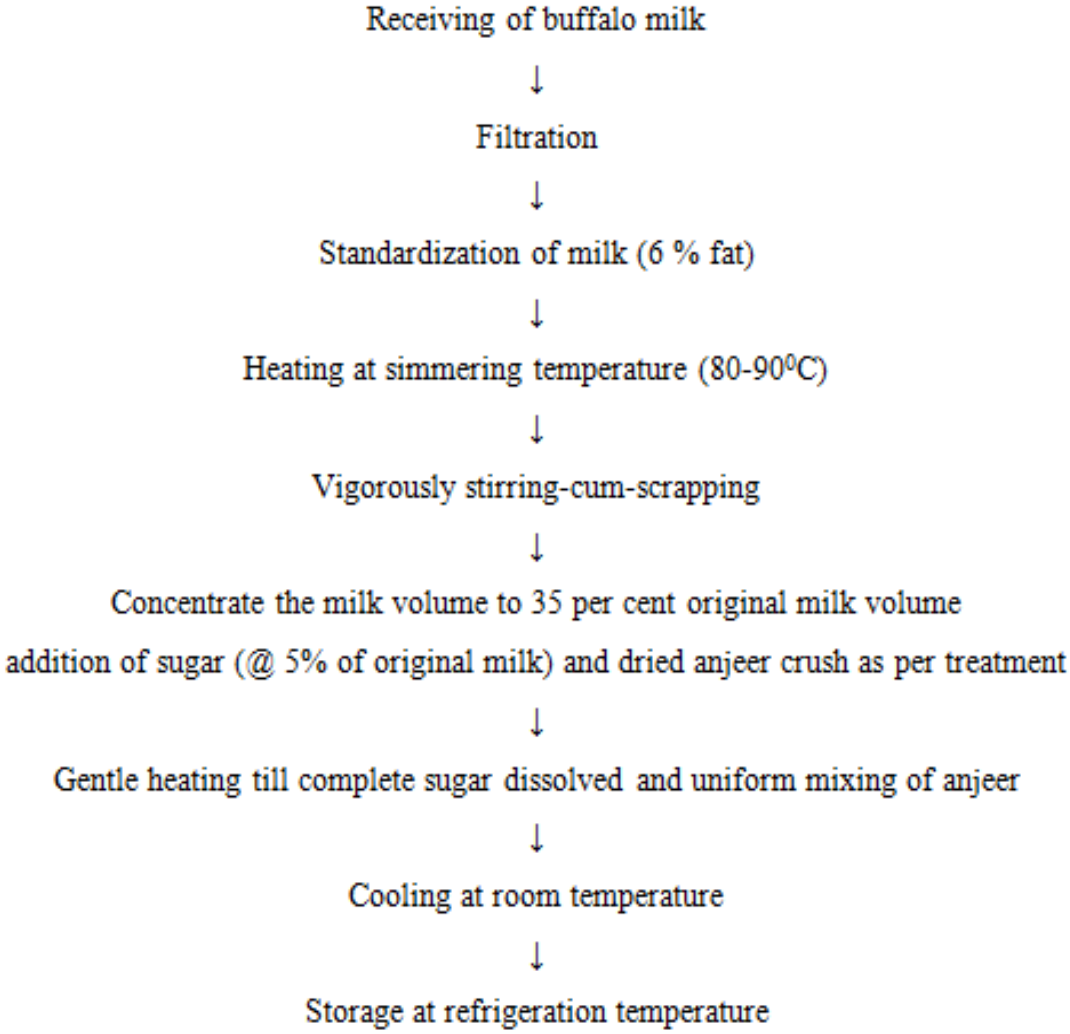
Overall acceptability

The mean overall acceptability score for control basundi (T0) 7.84 and basundi with dried anjeer T1, T2 T3 and T4 was 7.99, 8.32, 7.39 and 6.99 respectively. The highest score (8.32) was obtained for treatment T2 and the lowest score (6.99) was obtained for treatment T4. The significant differences were observed in between the treatment T2, T3 and T4.

Table.1 Effect of different levels of dried anjeer crush on organoleptic evaluation of Basundi

Treatment	Flavour	Colour and Appearance	Body and texture	Overall Acceptability
T0	7.77^{c}	8.03^{b}	7.72^{b}	7.84^{b}
T1	8.07^{b}	7.88^{b}	8.02^{a}	7.99^{b}
T2	8.35^{a}	8.42^{a}	8.20^{a}	8.32^{a}
T3	7.15^{d}	7.52^{c}	7.13^{c}	7.39^{c}
T4	7.00^{d}	7.02^{d}	6.97^{c}	6.99^{d}
S.E. +	0.077	0.059	0.059	0.082
C.D. at 5%	0.234	0.181	0.180	2.262

Fig.1 Flow diagram for preparation of Basundi blended with dried anjeer



It was predicted from the sensory score of basundi blended with dried anjeer that treatment T0, T1, T2, T3 and T4 differ significantly for these sensory parameters. The result was in confirmation with Waghmare (2012) and Satav (2014) who reported significance effect of addition of bottle gourd pulp and walnut powder on the overall acceptability of burfi. From present investigation it can be concluded that the dried anjeer crush can be very well utilized for preparation of palatable, nutritional basundi. The sensory score for flavour, colour and appearance body and texture was significantly affected towards higher level of addition of dried anjeer. While treatment T2 (5 per cent) dried anjeer has highest overall acceptability and there is good scope for using dried anjeer in preparation of traditional dairy products.

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