

## Preparation and sensory evaluation of Papaya milk shake

S.T. Pakalwad, H.B.Awaz, S.L. Pawar, S.P. Poul\*

Department of Animal Husbandry and Dairy science,  
College of Agriculture, M.A.U., Parbhani-431 402. (MS) India

\* Corresponding author e-mail : [poul\\_s@rediffmail.com](mailto:poul_s@rediffmail.com)

### Abstract

The present investigation was undertaken with the object of studying the standard procedure of preparation of milk shake from buffalo milk blended with papaya and studied for its acceptability. Milk shake was prepared from different proportions of buffalo milk and papaya pulp i.e. 100:0 (T0), 90:10 (T1), 85:15 (T2) and 80:20 (T3). The sensory score for overall acceptability of papaya milk shake of treatments T0, T1, T2 and T3 were 8.18, 8.56, 8.23 and 8.03, respectively. It was observed that the papaya milk shake prepared from 90 parts of buffalo milk and 10 parts of papaya pulp was most acceptable and ranked between like very much to like extremely. The addition of higher proportion of pulp in the blend scored towards lower side by a panel of judges.

**Key words:** Buffalo milk, Milk shake, Papaya, Sensory evaluation.