

Effect of Pine-APPLE Pulp on Sensory and Chemical Properties of Burfi

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Abstract

Burfi is a popular khoa based confection and it's contain considerable amount of milk solids. The manufacture of value added products by using seasonal fruit like pineapple. The present investigation shows that, the overall acceptability of the pineapple pulp Burfi prepared with 15 per cent pineapple pulp in treatment T4 (93.53) was highest and superior. Treatment T4 was more acceptable than all treatments in flavor, body texture and colour and appearance. The chemical composition of Burfi was affected due to addition of pineapple pulp to the fat, protein, total solids, moisture and ash.

Key words: Pineapple pulp, Burfi, Sensory quality, Milk Product.