

EFFECT OF SMALL PARTICLES OF DRY FRUITS IN PHYSIC -CHEMICAL PROPERTIES OF VALUE ADDED APPLE CHEESE

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ABSTRACT

The present investigation entitled " Effect of small particles of dry fruits in physic -chemical properties of value added apple cheese " was carried out in Post-Harvest Lab, Department of Horticulture, Sam Higginbottom Institute of Agriculture Technology and Sciences, (Deemed to be University) during the winter season of 2013. The experiment was laid out in CRD with 10 treatments and 3 replications for preparation of a apple cheese. From the present investigation it can be concluded that treatment T₉ (fruit pulp + 15% Almond) proved to be the best in terms of quality, sensory score, apple cheese at room temperature.

KEYWORDS: Apple, Dry Fruits, Cheese and Butter