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Original Article

STORAGE STUDIES OF COW AND CAPRINE MILK DAHI INCORPORATED WITH $\propto_S$-CASEIN BIOACTIVE PEPTIDES

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ABSTRACT

The experiment was carried out on Dahi (curd) to assess the quality of Dahi prepared from cow and caprine milk. The cow samples were collected from Dairy farm, KVAFSU, Hebbal, Bengaluru and caprine milk samples were collected from Sinchana goat and sheep farm, Marenahalli village (Bengaluru Rural Dist) and Yashodhavana Goat Farm (Mysuru) were analyzed. There were different types of Dahi were prepared incorporating 0, 1.0, 1.5 and 2.0 per cent of bioactive peptides of caprine milk α_s-casein hydrolysates. The prepared Dahi samples were used to evaluate their quality of the Dahi were physical, chemical and microbiological. The different parameters of physical, chemical and microbiological were analyzed. The Dahi prepared from the cow was used as a control and the caprine milk Dahi was incorporated with different level of α_s-casein hydrolyzed Bioactive Peptides (BAP's). It was found that the caprine milk Dahi incorporated with α_s - casein hydrolysates of BAPs were optimized to the level of 1.5 per cent were found statistically significant ($p<0.05$) difference with control and other samples. It extends their shelf life up to 15 days compared to control was 12 days under refrigeration condition (5 ± 1^0 C).

***KEYWORDS*: Caprine Milk, Dahi Quality, Casein Hydrolysates, Bioactive Peptides, Physical, Chemical & Microbiological Test**

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