

DEVELOPMENT OF PROCESS TECHNOLOGY FOR MAKING DAHI POWDER

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ABSTRACT

Dahi or curd is the most popular indigenous fermented dairy product, which has the short storage life under ambient conditions. The storage life of dahi can be improved by removal of moisture from it. The removal of moisture technology can be applied to dahi to make dahi powder. Dahi was dried in tray dryer at different drying temperatures i.e. 50°C, 60°C & 70°C. After drying, the dried dahi was converted to powder and it was in air tight polyethylene bags. The prepared dahi powder was analyzed for moisture content, protein content, lactic acid content, bulk density, pH and ash content. The protein content of the powder was found more at 50°C drying temperature compared to the 60°C & 70°C drying temperatures. Titratable acidity and pH values of powder at 50°C were observed nearer to values of fresh Dahi. Highest overall acceptability scores were observed for Dahi powder prepared at 50°C drying temperature. Drying temperature of 50°C for 2 h is considered as optimum processing conditions for making Dahi powder. Finally buttermilk is prepared from Dahi powder at mix ratio of 1: 4 (Dahi powder: Water).

KEYWORDS: Dahi, Drying Temperatures, Dahi Powder, Butter Milk

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