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Effect of different levels of goat milk, soy milk and cow milk on chemical composition of rasogolla

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Rosogolla was prepared using different levels of goat milk and soy milk on the basis of cow milk. In the present study three levels of the two variables were attempted viz. Goat milk 20, 40 and 60% and soy milk 10, 20 and 30%. In total, thirteen formulations were prepared using different proportions of two types of milk on the basis of cow milk as per Central Composite Rotatable Design (CCRD) design using Response Surface Methodology (RSM). The rasogolla samples prepared from all 13 formulations were subjected to chemical analysis using appropriate analytical methods.

The response variables considered were moisture, total solids, fat, protein, carbohydrates and ash content of rasogolla. The results shows that, in linear terms as the level of goat milk increases the total solids, fat and ash content of rasogolla increases and moisture content decreases significantly. Whereas, carbohydrate content of rasogolla decreases and protein content increases with non significant effect as the level of goat milk increases. In quadratic terms, the total solids and carbohydrate content of rasogolla increases and moisture content decreases significantly as the level of goat milk increases. Whereas, fat, protein and ash content of rasogolla decreases with non significant effect as the level of goat milk increases. In linear terms, the moisture and protein content of rasogolla increases and total solids and carbohydrates content of rasogolla decreases significantly as the level of soy milk increases. Whereas, fat and ash content of rasogolla decreases with non-significant effect as the level of soy milk increases. In quadratic terms, the fat and protein content of rasogolla decreases significantly as the level of soy milk increases. Similarly, the moisture and ash content of rasogolla decreases and total solids and carbohydrate content of rasogolla increases with non significant effect. The interaction effect of goat milk and soy milk shows that as the level of both the milk on the basis of cow milk increases the protein content of rasogolla decreases and carbohydrate content increases significantly. But the moisture and ash content of rasogolla increases and total solids and fat content decreases with non significant effect as the level of both the milk in cow milk increases.

Biography

Gajendra Londhe is Dy. Director Research (Animal Husbandry & Dairy Science) in the Directorate of Research, Vasantrao Naik Marathwada Krishi Vidyapeeth, Parbhani. He was educated at College of Agriculture, Parbhani, receiving B.Sc. (Agri.) and M.Sc. (Dairy Science) degree. He obtained PhD degree from Deemed University, NDRI, Karnal, Haryana. He joined Vasantrao Naik Marathwada Krishi Vidyapeeth as Agriculture Assistant in year 1996 and subsequently he became Assistant Professor (AHD) in 2001. He became Associate Professor (AHD) in 2008 and working as Dy. Director Research (AHDS) from 2012 till to date. Gajendra Londhe has published over 20 research papers on Dairy Science and Animal Science in national and international journals of repute. He has guided 02 PhD and 18 M.Sc. (Dairy Science) students and as Co-Guide of 35 students. He has published 6 manuals. He is a life member of several professional societies, including the Indian Dairy Association and Dairy Technology Society of India.

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