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Manufacturing of ghee and utilization of ghee residue into confectionary products

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Ghee is an important constituent of Indian meal. Ghee is prepared using different methods. The SNF part of cream was coagulated out during ghee preparation is known as ghee residue. The present research work was carried out to compare ghee residue obtained from direct cream and creamery butter method of ghee preparation. Ghee yield was higher from creamery butter method in comparison to direct cream method, whereas ghee residue content was higher in direct cream method in comparison to creamery butter method. Ghee residue was utilized for preparation of candy, chocolate and burfi. On the basis of sensory evaluation candy, chocolate and burfi had sensory scores of 7.92, 7.77 and 7.12 points for overall acceptability on 9 point hedonic scale and liked by the panel of judges. Storage study of the products packed in polyethylene bags and glass containers revealed significant changes in free fatty acid from 1.400 to 1.531% and 1.410 to 1.558%, respectively in case of candy, 0.939 to 1.043% and 0.930 to 1.108% respectively in case of chocolate and 1.128 to 1.249% and 1.128 to 1.278% respectively in case of burfi, however, increase in free fatty acid remained within desirable limits up to 30 days.

Keywords: Ghee residue, free fatty acid, candy, chocolate, burfi.

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