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Effect of different levels of sweet potato paste on production cost of kheer

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Kheer is very delicious cereal based indigenous milk product. It is popular throughout the country and enjoyed by all sections of the society, because of its good taste, high nutritional values and relatively low cost. It is prepared by partially dehydration of whole milk in a karahi over a direct fire together with sugar and rice or occasionally semolina, coconut, pistachio, cashew nut, almonds, saffron and cardamom. In the present study sweet potato kheer was prepared from buffalo milk blended with sugar, sweet potato paste as well as rice and cardamom. Sweet potato kheer was prepared from different levels of sweet potato paste viz. 2.5, 5.0 and 7.5 per cent on the basis of buffalo milk. Control kheer was prepared using 2.5 per cent rice in buffalo milk. The production cost of kheer prepared by blending sweet potato and rice was calculated on the basis of prevailing market price of different ingredients viz. buffalo milk, rice, sweet potato, sugar, cardamom, labour, fuel and miscellaneous charges etc. Cost of control kheer was found to be highest i.e. Rs.91.87 per lit, whereas, the lowest cost was recorded Rs. 89.42 for the kheer prepared by blending 7.5 per cent sweet potato. It is also found that as the level of sweet potato increases the production cost of sweet potato kheer decreases. Kheer prepared from 2.5 percent sweet potato accounts Rs. 90.82 and Rs. 90.12 for kheer prepared from 5.0 per cent sweet potato.

Biography

A V Dadge has completed his MSc (Agri) from Vasantrao Naik Marathawada Krishi Vidhyapeeth, India

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