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Sensory evaluation of wood apple burfi

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The wood apple is commonly called as elephant apple, monkey fruit, curd fruit, kathbel and other dialectal names in India. Pulp of ripe wood apple fruit is eaten as such or with sugar. It can be used for making sherbet, jelly, chutney, etc. The fruit has medicinal value too. The use of wood apple pulp in burfi will not only enhance flavor and sale of burfi, but will also help to utilize this perishable acidic fruit in its production season and thereby its preservation cost be reduced. Burfi is most popular milk based confection in India. Today's consumer are increasing seeking functional food or low calories food for their health and well being as means of nutritional intervention in disease prevention.

The burfi was prepared by using different proportions of wood apple pulp with buffalo milk khoa i.e. (0 parts of wood apple pulp + 100 parts buffalo milk khoa by weight, 5 parts of wood apple pulp + 95 parts of buffalo milk khoa, 10 parts wood apple pulp + 90 parts of buffalo milk khoa and 15 parts wood apple pulp + 85 parts of buffalo milk khoa.) with the addition of sugar @ 40 per cent by weight of khoa. The finished product was subjected to sensory evaluation by a panel of judges. Overall acceptability scores for all the samples revealed that they were above 6.5, hence all of them were acceptable however, burfi made with 10 percent wood apple pulp with 40 per cent sugar was preferred most acceptable and secured the maximum score (8.45) for its overall acceptability.

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