## **Development of cow milk-based banana flavoured curd**

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The study was conducted examining consumer acceptance for the flavored curd. Curd was prepared by using three flavors such as banana, strawberry and mango. For preparing curd ,banana flavored, strawberry flavored and mango flavored ( 0.04g,0.005g,0.0125g) were used respectively and essences amount for three flavored curd (0.175g,0.10g, 0.30g) respectively used for above each curd sample. After determining best amounts for each curd sample final sensory was done by using 30 semi trained panelist and consumer survey was done by using 100 randomly selected members . The most preferred flavored curd samples were obtained by sensory scores (appearance, aroma, color, taste, mouth feel, texture and overall acceptability). The sensory test revealed that the most of consumers preferred to eat banana curd and all the sensory attributes of mean values were significant at (p<0.05) level. According to the proximate results, total solid of control and banana curd shows 15% and 14.5% respectively. The highest fat content was found in banana curd (4%), the milk solid nonfat of curd samples are also differed significantly. According to the table control and banana curd for milk solid nonfat content represent 12.4% and 13% respectively. The banana curd shows the highest content of milk solid nonfat (13%), the protein content of control curd and banana curd was 3.6%, 3.4% respectively. The pH of banana curd was 5.00. The results of microbial test of Total plate count of banana curd was $3.7×10^{3}$(CFU/ml), *E.coli*, Molds and *Coliform* are not detected by analysis but there was $7.0×10^{2}$(CFU/ml) content of yeast in banana curd. To encapsulate, results of this study revealed that new product fulfilled the requirement to enter to the Sri Lankan market.

**Keywords:** *buffalo curd, curd, fermented milk-product, flavored milk-product*