

- **Title**

Development of cow milk-based banana flavored curd

Can't be directly said as banana flavored curd, because there was a sensory evaluation of curd flavored with three flavors. not mentioning just its artificial or natural, as well as its added percentage to curd. Thus, suggesting the mentioned title

"Impact of three artificial fruits flavor on consumer perception of traditional curd"

The study was conducted examining consumer acceptance for the flavored curd. Curd was prepared by using three flavors such as banana, strawberry and mango. (needs to be mentioned the % of flavor added to the 1 L of milk and does its artificial or natural and also which banana and mango variety; example as Seeni, Kolikuttu or Ambul/Karthakolomban, Rataamba or Willard)

For determining the best amount of flavors for each curd samples, pre sensory test was done by using 25 company staff members. (What does mean by 25 company staff; better to said as 25 trained panelist)

After determining best amounts for each curd samples with final sensory was done by using 30 panelist and consumer survey done by using 100 members of randomly. (must mentioned the best flavor% and what is the meaning of final sensory? Such experiment should be done after determining the all the physicochemical, and biological properties of the new product). Can't be said 30 panelists, sd be trained or none trained panelist. What is the purpose of doing consumer survey at end. Does it google questionnaire? and what is the garget group of this survey.

The most preferred flavored curd samples were obtained by sensory scores (appearance, aroma, color, taste, mouth feel, texture and overall acceptability). *The most preferred sample was then subjected to proximate analysis and microbiological analysis. The sensory test revealed that the most of consumers were preferred to eat banana curd and all the sensory attributes of mean values were significant at ($p < 0.05$) level. (There was just incorporate the three flavors as mango, banana and strawberry; then how could color, mouthfeel and texture like sensory attributes become significant if use of artificial flavor.

According to the proximate results, total solid of control and banana curd shows 15% and 14.5% respectively. (no evidence for controller; does it commercial curd or curd prepared by student without adding flavor)

The mean values are significantly differ, the fat content of curd samples differed significantly. Highest fat content was found in banana curd (4%), the milk solid nonfat of curd samples are also differed significantly. (may be wrong statement. Because incorporation of banana flavor will not be impacted on significantly change the fat% of the curd prepared with cow milk)

According to the table control and banana curd for milk solid nonfat content represent 12.4% and 13% respectively. (what does mean by table control and better to change the wording)

The banana curd shows highest content of milk solid nonfat (13%), (repeating the same finding again)

the protein content of control curd and banana curd was 3.6%, 3.4% respectively. (no evidence for origin of the controller does it cow milk or buffalo milk)

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. (does these values are complied with SLS curd standards and needs to be mentioned, storage condition and expected shelf life of the product under ambient condition)

To encapsulate, results of this study revealed that new product was fulfill the requirement to enter to the Sri Lankan market.(needs to be improved the conclusion with more relevant numeric data of physicochemical properties)

Keywords

Curd, Microbial test, Proximate Analysis, Sensory Analysis, Sensory Attributes

Suggested Keywords

Curd, fermented milk-product, Flavored milk-product, Buffalo curd