**Development of cow milk based banana flavored 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 determining the best amount of flavors for each curd samples, pre sensory test was done by using 25 company staff members. 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. 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. According to the proximate results, total solid of control and banana curd shows 15% and 14.5% respectively. 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. According to the table control and banana curd for milk solid nonfat content represent 12.4% and 13% respectively. The banana curd shows 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 was fulfill the requirement to enter to the Sri Lankan market.

***Keywords:*** *Curd, Microbial test, Proximate Analysis, Sensory Analysis, Sensory Attributes*