

**NUTRITIONAL AND SENSORY QUALITIES OF
BUFFALO CURD PRODUCED FROM
BATTICALOA DISTRICT.**



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ABSTRACT

Sri Lanka's progress is dependent on the development of agriculture to enhance food production and ensure food security for the entire nation. Livestock farming activity of Sri Lanka is highly integrated with agriculture. As an integral part of agriculture, livestock farming activities contribute to the growth and development of the sector and it helps to improve food and nutritional security by providing nutrient rich food products.

Milk and dairy products constitute a major component of the total agriculture income in Sri Lanka. The milk produced in the country is collected by large scale and small scale and processed into pasteurized milk, sterilized milk, full cream milk powder, yoghurt, curd, butter, cheese, ice-cream etc. Curd is a fermented dairy product made from cow and buffalo milk. It has its own particular physical, chemical, micro biological and organoleptic qualities. It is prepared traditionally for two purposes such as for making ghee and for use as a food. In Sri Lanka curd is consumed by all groups of people. and demand for curd has been increasing.

Since the consumer perception towards buffalo curd and the nutritional qualities vary, this study was aimed to study the sensory qualities of buffalo curd and to evaluate the nutritional qualities by determining the contents of fat, protein, Lactose, ash, moisture, total soluble solutes and titratable acidity. The practicals were studied by laboratory tests carried out at the Agric. chemistry laboratory of Eastern University, Sri Lanka to determine the nutritional qualities. Results of laboratory tests were subjected to Dungen Group analysis by using SAS software.

Organoleptic evaluation was carried out to assess the qualitative characteristic of buffalo curd through a questionnaire study. The panelist of randomly selected males and females were used to evaluate certain parameters namely colour, texture, oily nature, curd flavour and overall acceptability of the samples. The seven point's hedonic scale was used to evaluate the degree of liking of samples. The data were analyzed by using SAS package to determine the significant difference between the organoleptic parameters

The concluding facts show that, based on the results the nutritional quality parameters of Buffalo curd tested and analyzed from various locations in Batticaloa District which are significantly different with respect to the locations. Overall acceptability is the most complex organoleptic property of foodstuffs. This is a combination of all other sensory qualities and it varies between individuals to a higher extent than the other characteristics. Consumers mostly like the rich pleasing flavour, smooth body, smooth texture, rich taste, and the right colour (curd colour) of curd.

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