

## EFFECT OF STORAGE TEMPERATURE ON SENSORIAL AND MICROBIAL QUALITY OF STANDARDIZED BUFFALO MILK *UJANI BASUNDI* A CONCENTRATED MILK PRODUCT OF INDIA

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*Ujani basundi* is an Indian concentrated milk (2:1 milk) product which has brown colour, thick body and granular texture. It is too viscous than the Basundi and with pronounced caramelized flavour. The shelf life is determined by microbiological and organoleptic quality whichever of the two criteria manifests first. Refrigeration and in some cases freezing may extend the shelf life considerably. Therefore, the present investigation was carried out to study the effects of storage temperature i.e. ambient ( $30 \pm 1^\circ\text{C}$ ) and refrigerated temperature ( $5 \pm 1^\circ\text{C}$ ) of standardized buffalo milk *Ujani basundi*, incorporated with or without potassium sorbate (0.1%w/w) and with or without cardamom (0.1%w/w) over a period of 20 days. The microbial as well as sensory quality of stored product samples was studied. The stored product samples at refrigerated and ambient temperature with potassium sorbate gave shelf life up to 20 and 10 days, respectively. The product stored with cardamom gave best flavour score in both the temperatures. The potassium sorbate added samples showed great resistance against microbial growth. It retarded the microbial and chemical changes at refrigerated as well as ambient temperature. Therefore, from the present investigation it is concluded that the product at village level at ambient conditions ( $30 \pm 1^\circ\text{C}$ ) with potassium sorbate may be used to increase the shelf life of such concentrated milk product.

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