

Formulation and evaluation of sapota flavoured cotton seed milk

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ABSTRACT

The research was undertaken with the object to develop the flavoured milk using cotton seed milk blended with sapota. Flavoured milk is a ready to drink food product which is made from unfermented milk. Cotton seed milk is an exclusive product that has not been dispirited widely as a food product. Cotton seed milk is an extract of cotton seeds which contains lipid and protein. As it is rich in protein it can be given to the protein energy malnourished population in the world. It also helps to flush out bad cholesterol, helps in maintaining blood pressure, helps in healing, prevents cancer and improves blood circulation and digestion. Sapota (Manilkaraachras mil) belong to the sapotaceae family, is one of the major food crops. It is also called as Sapodilla Plum, Chikoo, Naseberry and Mud-Apples. It is the major food crops widely grown in India, Mexico, Central America. The flavoured milk was done using cotton seed milk and sapota pulp in the concentration 90:10(T1), 80:20(T2) and 70:30(T3). The sensory evaluation was done using 9-point hedonic scale. The overall acceptability of the flavoured cotton seed milk of treatment T1, T2 and T3 was 7.30, 7.65 and 8.65 respectively. The most accepted was further taken for nutrient analysis, physico-chemical property and microbial analysis.

KEYWORDS: Cotton seed milk, protein energy malnutrition, sapota, flavoured milk, sensory analysis, nutrient analysis.