

(54) Title of the invention : BLACK RICE MILK INCORPORATED PANNEER

(51) International classification :A23L0019000000, A61K0036899000, A23L0033185000, A61P0029000000, A61K0008250000

(86) International Application No :PCT//  
Filing Date :01/01/1900

(87) International Publication No : NA

(61) Patent of Addition to Application Number :NA  
Filing Date :NA

(62) Divisional to Application Number :NA  
Filing Date :NA

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## (57) Abstract :

Black rice, a subspecies of the grass plant *Oryza sativa* L., is rich in the antioxidant cyanidin-3-glucoside and may be useful in treating inflammation and some types of allergy. In authentic Indian cooking, paneer plays a key role. This heat- and acid-induced coagulation product is a vegetarian culinary delight. This investigation was carried out to examine the sensory qualities, proximate composition, and textural aspects of paneer made using black rice milk. Black rice milk and regular milk, in varying quantities, were coagulated with lemon juice (5 ml). The optimal combination was chosen for further research and testing based on the results of the sensory analysis. The sensory acceptance scorecard was developed after the organoleptic assessment was discussed and rated by panel members. In terms of organoleptic qualities, such as the paneer's color, scent, tactile feel, basic look, taste, and overall acceptability, the mean and standard deviation was 8 and 2, respectively. Energy content was found to be 270.70.2 kcal/100 g, protein content was determined to be 20.730.25 g/100 g, carbohydrate content was determined to be 5.810.24 g/100 g, fat content was determined to be 18.40.45 g/100 g, and dietary fiber content was found to be 0.760.25 g/100 g in black rice milk-incorporated paneer. Paneer made with black rice milk and kept optimally for a week was tested for its hardness (70.406), softness (190.662), and stickiness (-13.448). Researchers found that the improved paneer was not only more nutritious but also had superior textural features.

No. of Pages : 15 No. of Claims : 3