

## TECHNOLOGY OF KALAKAND PREPARATION BY STANDARDIZATION OF COW AND BUFFALO MILK

S.P. Verma<sup>1</sup>, S. Kumar<sup>2</sup> and J. Singh<sup>2</sup>

*Received June 12, 2009 and Accepted August 28, 2009*

**ABSTRACT :** Cow, buffalo and mixed samples of these two milk were standardized separately for 5% fat and 10% SNF and used for kalakand preparation adding citric acid at boiling, 50% concentration and dough stages. The average yield (28.67%), TS (72.40%), protein (15.92%) and ash (2.64%) contents were maximum ( $P < 0.05$ ) in kalakand prepared with buffalo milk than other groups. The values of these components were also high in kalakand prepared at boiling stage than other stages of kalakand prepared at boiling stage than other stages of kalakand preparation. Flavour (7.74), body and texture (7.97) and colour and appearance (8.05) scores were also high ( $P < 0.01$ ) in kalakand prepared from buffalo milk than cow milk samples.

**Key Words :** Cow, buffalo milk kalakand, stages of preparation.