

THE EFFECT OF FAT AND COAGULANTS ON THE YIELD AND QUALITY OF PANEER PREPARED FROM GOAT MILK

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ABSTRACT : Paneer was prepared from goat milk of 1.5%, 3.5% and 4.5% fat using citric, lactic and tartaric acids as coagulants. The yield of paneer increased (10.82% to 15.92%) and moisture decreased (54.86% to 49.35%) significantly ($P < 0.05$) as the levels of fat increased in the milk. Higher total solids and lower moisture contents were recorded in citric and lactic acids ($P < 0.01$) than tartaric acid groups protein decreased (23.23% to 17.97%) and fat increased (17.75 to 25.50) in the paneer prepared with increased levels of fat in the milk. The differences in the fat content in paneer obtained from citric (22.45%), lactic (22.07%) and tartaric (21.35%) acids were very high ($P < 0.01$). Flavour, body and texture, colour and appearance of paneer were increased ($P < 0.01$) when the level of fat in milk increased from 1.5% to 3.5%. The overall acceptability scores of paneer were in the order of lactic acid > citric acid > tartaric acid.

Key Words : Fat, coagulants, goat milk, paneer.