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PROCESS OPTIMIZATION FOR THE PREPARATION OF SAGO MILK BEVERAGE

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ABSTRACT : Cow milk was standardized for 4% fat and 9.5% SNF was blended with sago solution in the ratio of 100:0.00, (S_0), 90:10 (S_1), 80:20 (S_2), 70.30 (S_3) and 60.40 (S_4). The total solids of these blended milk samples were maintained at 8.0% (T_1), 10.0% (T_2) and 12.5% (T_3). The sugar level in milk was 6%. The acidity, fat, protein and ash content were significantly ($P<0.01$) decreased as the levels of sago increased in the milk. The fat, protein and ash content increased ($P<0.01$) as the levels of total solids increased in the milk. The overall acceptability score was highest ($P<0.01$) in group S_0 followed by groups S_1 and S_2 than other groups. The overall acceptability was also increased ($P<0.01$) in groups T_2 and T_3 than the value obtained in Group T_1.

Key Words: Sago, cow milk, beverage.