

## A STUDY ON FORMULATION OF READY-TO-USE GULABJAMUN MIX BY USING SPRAY DRIED SKIM MILK

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**ABSTRACT:** With the current upward trend in nutritional and health awareness the consumer's demand for functional foods has increased. This has forced the food industry to bring functional food products in the market with acceptable sensory characteristics. The present study was undertaken with different levels (50%, 48%, 46% and 44%) of skim milk powder (spray dried). Gulabjamun mix was prepared by heat treatment ( $95 \pm 5^\circ\text{C}$ , 45 min.) of skim milk powder ( $T_1=50\%$ ,  $T_2=48\%$ ,  $T_3=46\%$ ,  $T_4=44\%$ ), then mix it with Maida 20%, Vanaspati  $T_1(18\%)$ ,  $T_2(20\%)$ ,  $T_3(22\%)$ ,  $T_4(24\%)$  and 2% Baking powder and 10% suji. The Ready-to-use Gulabjamun mix then added with water (40-50 ml/100 g of mix) for dough making. Gulabjamun balls were formed and fried in soybean refined oil at  $125 \pm 5^\circ\text{C}/10 \pm 2$  minutes. Balls were soaked in sugar syrup for 1-2 hours and then drained of the syrup to serve the product. The products acceptability as per organoleptic evaluation stand as  $T_1 > T_2 > T_3 > T_4$ .

**Key Words:** Spray dried skim milk, ready-to-use Gulabjamun mix, organoleptic evaluation.