DEVELOPMENT OF BUFFALO MILK CURD INCORPORATED WITH PULP AND DRIED PIECES OF MANGO

W.M.S.P. Bowatte[1], D.C. Gunasekara[2], P. Senadeera[2], A. Chandrasekara[2], P.H.P. Prasanna[1] and G.W.A.S. Lakmini[1]

[1]Department of Animal and Food Sciences, Faculty of Agriculture, Rajarata University of Sri Lanka, Puliyankulama, Anuradhapura

[2]Food and Nutrition Research Center, CIC Agri Business (pvt) Ltd, Pelwehera

This study was conducted to develop a ready-to-eat value-added buffalo milk curd by incorporating mango pulp and dried mango (*Karthakolomban*) pieces. A pure mango pulp was prepared using the standard procedure and three different percentages (6, 8 and 10) of mango pulp were used to develop the curd. Raw buffalo milk and 9% sugar were used to develop the product by using the standard manufacturing procedure. A sensory evaluation was conducted to select the best mango pulp percentage for the curd. The best sample was used to incorporate dried mango pieces at a rate of one gram per cup (110 ml) to produce the final product. The final product was evaluated using a sensory evaluation and a consumer survey with a standard curd as the control. Microbiological and physico-chemical properties of the final product were evaluated using the standard procedures during the storage period of 14 days at 4°C. The experiment was conducted in a Completely Randomized Design (CRD) in triplicate. The curd prepared by adding 8% mango pulp scored the highest values for all the organoleptic properties ($p<0.05$) and therefore, dried mango pieces were added to 8% mango pulp incorporated curd to produce the final product. Sensory evaluation and product preference survey data of the final product showed that, 70% of the consumers were satisfied with curd and 68% of consumers preferred to buy it repeatedly. The pH of the final product reduced from 4.67 to 4.09 and acidity increased from 0.8% to 1.08% over the storage period. A gradual increase of syneresis was observed. The experiment revealed that 8% mango incorporated buffalo milk curd could be produced and the final product is stable at refrigeration temperature for 14 days.

Keywords: Buffalo curd, Mango pulp, Organoleptic properties