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## To study the organoleptic & chemical quality of khoa sold in washim district

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*Khoa* is a concentrated milk product. It is very rich in total solids and hence highly nutritious food in the diet of human beings. The digestibility coefficient and biological values of protein of *khoa* is 90% and 60% respectively. The product could be preserved for several days and also used as a base for different kinds of sweets like Pedha, Burfi, Gulabjamun, Kalakand, Halva, Kalajamun, Lalmohan, Kunda etc. The investigation was carried out to evaluate the sensory as well as chemical quality of Washim city, Karanja and Risod *khoa* samples. Variations in composition of *khoa* samples might be due to uncontrolled heating as well as rate of concentration of milk, highest level of sugar addition and quality of milk used for preparation of this product. Therefore, an attempt was made to evaluation of organoleptic & chemical quality of *khoa* sold in Washim district.

For the qualitative preparation of *Khoa*, the comparison made between Washim city  $(T_1)$ , Karanja  $(T_2)$  and Risod  $(T_3)$  of *Khoa* samples. The highest score was found for organoleptic quality in treatment  $T_1$  samples as well as lowest in  $T_3$  *khoa* samples. The finished product was subjected to sensory evaluation by panel of judges on the basis of 100 point hedonic scale. The overall acceptability score for different treatment of *khoa* ranged from 90.31  $(T_1)$ , 83.37  $(T_2)$ , and 82.22  $(T_3)$ . The washim city *khoa* sample contains moisture (27.20%), fat (27.70%), protein (18.89%), lactose (21.74%) and ash (3.91%) which lower than other treatments.

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## Application of ICT in dairy industry: A review

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The use of Information Communication Technologies (ICT) in dairy industry giving more detailed level of information than before. Dairy Industry consist of various treatments of raw milk like Product receiving, Chilling, Storage, Clarification and Separation, Standardization, Pasteurization, Homogenization, Product processing, CIP and packaging involved in the processing of milk into various dairy products such as cheese, butter, milk powder and ice-cream etc. To minimize major obstacles in the Dairy industry to operate the system manually are product loss, excessive manpower, uncontrolled product quality, discontinuity in process, by using ICT. Now a day's most of IT solution (Computerized system) provides automating control systems such as computers to control industrial machinery and processes by replacing human operators. SCADA system offers maximum functionality and a user-friendly user interface. This configurable and scalable system has the advantage of absolute openness to both for the office environment and processing. An integrated process database and Plant Intelligence ensures transparency in production. Various options and add-ons extend and expand the scope of performance. In the scope of industrialization, it is a step beyond mechanization. Automation greatly reduces the need for human sensory as well as intellectual requirements.

## Biography

Mahesh Deshmukh has completed his MCA from University of Pune, Pune (India), presently he is serving as an Assistant Professor, Departments of Stat., Math . and Computer science at College of Dairy technology, Udgir (Maharashtra), India.

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