

**STUDIES ON PHYSICO-CHEMICAL PROPERTIES AND SENSORY
ATTRIBUTES OF PANEER PREPARED FROM BUFFALO MILK BLENDED
WITH COCONUT MILK**

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Abstract

Paneer is produced through the coagulation of milk using heat and acid. Coconut milk has several nutritional benefits and is a superior source of a number of crucial components (vitamins). The objective of this study is to develop a paneer using coconut milk and buffalo milk composite. There were four treatments used in this study, such as paneer made from 100% buffalo milk (T1 - Control) and different ratio of buffalo milk and coconut milk at 75:25 (T2), 50:50 (T3) and 25:75 (T4). Proximate analyses such as moisture content, protein content, total solid content, ash content, fat and titratable acidity were carried out for freshly made paneer samples. Sensory evaluation was done for freshly prepared paneer samples using a hedonic test of 7-point scale, using 20 semi-trained panellists. The best and most preferred sensory attributes (colour, taste, texture, flavour, mouth feel and overall acceptability) were observed in treatment three (T3). Paneer prepared from 50:50 ratio of buffalo milk and coconut milk composite was found that 42.54% moisture content, 1.42% ash content, 17.53% protein, 0.38% titratable acidity and 6.06% fat in their nutritional qualities. The combination of buffalo milk with coconut milk at 50:50 ratio is nutritionally advantageous in paneer preparation.

Keywords: Buffalo milk, Coconut milk, Nutrition, Paneer, Sensory

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