

**DEVELOPMENT OF A SPICY CHEESE SPREAD
INCORPORATED WITH RED CHILLI (*Capsicum frutescens*)**



BY

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ABSTRACT

In Sri Lanka, the use of spices in processed cheese has been shown to increase the value of the product. One such addition is red chilli powder, which not only enhances consumer preference but also has beneficial effects on human health. The aim of this study was to create a high-quality, red chilli -incorporated processed cheese spread for the local market, while also assessing its chemical and microbiological stability for shelf life. Initially, the cheese spread was made using the formula provided by MILCO Pvt Ltd. The spread underwent three treatments with the incorporation of red chilli powder at varying percentages (0.5%, 1%, and 2%) for treatments 1, 2, and 3, respectively. The prepared samples were then filled into 170g PET jars and stored at both room temperature and refrigerated temperature for sensory, chemical, and microbiological analysis. Hedonic tests were performed with 30 panelists for each analysis of quality attributes, and MINITAB was used to analyze rank data. The results indicated significant differences in attributes such as color, taste, and overall acceptability between the treatments. Treatment 1 was selected as the best treatment. then the T1 and the control (MILCO Pvt Ltd brand cheese spread) were used for sensory analysis through nine-point hedonic tests. Significant differences were observed in quality attributes, except color and taste. Overall, this study provides valuable insights into the development of a red chilli-incorporated processed cheese spread with enhanced sensory quality and a stable shelf life (6 weeks) for the local market.

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