

## Storage Studies of Blend of Soymilk Skim Cow Milk-Yoghurt During Refrigerated Storage

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The utilization of soybean milk with skim cow milk in manufacturing yoghurt and quality evaluation during storage was investigated. Two samples of soy-yoghurt namely sample a (100% soymilk) and sample b (1:1 soymilk: skim cow milk) were prepared and were stored at refrigeration temperature ( $7\pm 2^{\circ}\text{C}$ ) followed by analysis for physico-chemical properties for 20 days at 5 days interval. The type of milk significantly ( $p\leq 0.05$ ) affected the ph-values of the soy-yogurt. Sample a showed higher values of ph than sample b throughout the storage period. Storage period significantly ( $p\leq 0.05$ ) affected the ph-values of soy-yogurt samples. The highest ph-value for sample a (4.70) was obtained at the beginning of the storage period, whereas the lowest (4.20) at the end. Similarly the highest ph-value for sample b (4.30) was obtained at the beginning of the storage period, whereas the lowest (3.10) was obtained at the end. The type of milk significantly ( $p\leq 0.05$ ) affected titratable acidity of soy-yogurt samples. Sample b was recorded as having the higher values of acidity than sample through out the storage period. Storage period significantly ( $p\leq 0.05$ ) affected titratable acidity of soy-yogurt samples. Sample a showed higher values of wheying off (ml) than sample b throughout the storage period. Storage period significantly ( $p\leq 0.05$ ) affected wheying off of soy-yogurt samples. The highest value of wheying off for sample a (3.10 ml) was obtained at the end of the storage period, whereas the lowest (0.50 ml) at the beginning. Similar observations for wheying off were reported for sample

**Keywords:** Soy yoghurt, skim cow milk, storage, analysis, ph, acidity, wheying off

### Biography:

Dr. Hilal Ahmad Punoo was born in 1978 at grandmother's house at District Pulwama which is known as Milk town of Jammu and Kashmir. He did his B. Sc Agriculture at Narain College Shikohabad, U.P. in 2000. He did his M. Sc Dairy Science from Raja Balwant Singh College Agra, U. P. in 2003. He did his Ph.D in Dairy Technology from National Dairy Research Institute Karnal-INDIA in 2009. He has been appointed as Assistant Professor at University of Kashmir Srinagar-J&K in 2010 at Food Technology Department. He is involved in teaching and research work. His research area includes dairy foods, functional dairy foods etc.