

## ABSTRACT

Uniformities in the quality of any commodity help its marketability, thus fetching profit to the manufacturer. *Dahi* or curd is known from the ancient times and a good carrier of functional attributes. Assam shares its boundaries with many states of Northeast India with a blend of cultural variations, so in the food habits. So, a market study of *dahi* was carried out to evaluate the quality characteristics of Assamese curd. Curd samples from Guwahati, Tezpur, Tihu, Jorhat, Goalpara and Tinsukia were collected and coded as GT, TZ, TH, JH, GL and TN. All samples were analyzed for physicochemical properties (pH, titratable acidity, fat, protein, ash, total solids, lactose, syneresis, texture and color); microbiological (total plate count and coliform count) and sensory evaluation (color, flavour, texture, taste and overall acceptability). The range of pH, fat, total solids, taste, overall acceptability were (4.11-5.05), (2.6-3.6), (12.38-18.55), (6.5-7.59), (5.5-8.33). Among the sensory attributes, much variation was seen in almost all the attributes and the overall acceptability also differed significantly. The microbiological studies showed that total plate count ranged from 7.05 to  $7.98 \times 10^6$  cfu/ml which is within the maximum permissible limit. The total coliform count was observed in some of the samples. This study will help researchers to do in depth study of Assamese curd like identification of strains and their beneficial effects.

**Keywords:** *Dahi* of Assam, Physicochemical properties, Sensory properties.