

# CONTENTS

## CHAPTER I

Introduction.....	1-2
-------------------	-----

## CHAPTER II

Review of Literature.....	3-16
---------------------------	------

### 2.1 Dahi preparation

### 2.2 Dahi consumption and its benifits

### 2.3 Reviews on Dahi analysis

#### 2.3.1 Titratable acidity and pH

#### 2.3.2 Fat

#### 2.3.3 Protein

#### 2.3.4 Total solids

#### 2.3.5 Ash

#### 2.3.6 Lactose

#### 2.3.7 Syneresis

#### 2.3.8 Texture

#### 2.3.9 Colour

#### 2.3.10 Microbiology of dahi

## CHAPTER III

Materials and Methods.....	17-24
----------------------------	-------

### 3.1 Raw material collection and preparation for analysis.

## **3.2 Product analysis**

**3.2.1 Titratable acidity and pH**

**3.2.2 Fat**

**3.2.3 Protein**

**3.2.4 Total solids**

**3.2.5 Ash**

**3.2.6 Lactose**

**3.2.7 Syneresis**

**3.2.8 Texture**

**3.2.9 Colour**

**3.2.10 Microbiological analysis**

**3.2.11 Sensory evaluation**

**3.2.12 Statistical analysis of data**

## **CHAPTER IV**

**Results and Discussion.....25-41**

**4.2.1 Titratable acidity and pH**

**4.2.2 Fat**

**4.2.3 Protein**

**4.2.4 Total solids**

**4.2.5 Ash**

**4.2.6 Lactose**

**4.2.7 Syneresis**

**4.2.8 Texture**

**4.2.9 Colour**

**4.2.10 Microbiological analysis**

**4.2.11 Sensory evaluation**

**CHAPTER V**

**Conclusion and Future prospects.....42-44**

**BIBILOGRAPHY.....45-48**

**APPENDIX I.....49**

**List of instruments**

**APPENDIX II.....50**

**Hedonic score card**

**4.2.9 Colour**

**4.2.10 Microbiological analysis**

**4.2.11 Sensory evaluation**

**CHAPTER V**

**Conclusion and Future prospects.....42-44**

**BIBILOGRAPHY.....45-48**

**APPENDIX I.....49**

**List of instruments**

**APPENDIX II.....50**

**Hedonic score card**

## LIST OF TABLES

TABLE. NO.	CONTENTS	PAGE NO.
Table 4.1	pH and Titratable acidity of dahi samples of Assam	24
Table 4.2	Chemical composition of dahi samples of Assam	28
Table 4.3	Syneresis values of dahi samples of Assam	30
Table 4.4	Textural Profile of <i>dahi</i> samples of Assam	31
Table 4.5	Color Parameters of different <i>dahi</i> samples of Assam	33
Table 4.6	Microbial counts in <i>dahi</i> samples of Assam	36
Table 4.7	Sensory score of <i>dahi</i> sample of Assam	37

## LIST OF FIGURES

Fig. NO.	CONTENTS	PAGE NO.
3.1	Locations of dahi collection	16
3.2	Some indigenous methods of dahi preparation in Assam	17
4.1	Plot showing pH of different dahi samples	24
4.2	Plot showing Titratable acidity of different dahi samples	25
4.3	Plot showing Fat content of different dahi samples	26
4.4	Plot showing Protein content of different dahi samples	27
4.5	Plot showing Ash of different dahi samples	28
4.6	Plot showing Total Solids of different dahi samples	29
4.7	Plot showing Lactose of different dahi samples	30
4.8	Plot showing Firmness of different dahi samples	31
4.9	Plot showing Consistency of different dahi samples	31
4.10	Plot showing Adhesiveness of different dahi samples	33
4.11	Plot showing Stickiness of different dahi samples	33
4.12	Plot showing L-value of different dahi samples	34
4.13	Plot showing a-value of different dahi samples	34
4.14	Plot showing b-value of different dahi samples	35
4.15	Plot showing Total Plate Count of different dahi samples	36
4.16	Plot showing Total Coliform Count of different dahi samples	36
4.17	Plot showing Sensory scores for color of different dahi samples	38
4.18	Plot showing Sensory scores for flavor of different dahi samples	38
4.19	Plot showing Sensory scores for texture of different dahi samples	38
4.20	Plot showing Sensory scores for taste of different dahi samples	38
4.21	Plot showing Sensory scores for overall acceptability of different dahi samples	39