



Abstract

2009 (Vol. 1, Issue: 1)

Article Information:

Physico-Chemical and Sensorial Characteristics of Chocolate Prepared from Soymilk

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Key words: Soymilk, chocolate, Lactose free, Chocolate , cholesterol free, sensory parameters,

Vol. 1 , Issue: 1, Page No: 1-5

Submitted Date:

2009 August, 25

Accepted Date:

2009 Sept., 09

Published Date:

Abstract:

The demand of milk product is increasing. Among all the milk products chocolate is mostly preferred confectionary product. In the present research the beany flavour of soymilk was reduced to a greater extent by autoclaving and washing. Various combinations of ingredients were tried for preparation of soymilk chocolate. Among the entire formulations sample 'O' had excellent appearance, color, glossiness and smooth texture. It also contained moisture (10.40%), protein (4.06%), fat (27.96%), ash (1.20%) and carbohydrate (56.38%). This sample scored maximum sensory scores with respect to color, flavour, taste, mouthfeel and texture among all samples.

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Cite this Reference:

A.A. Gatade, R.C. Ranveer and A.K. Sahoo, 2009. Physico-Chemical and Sensorial Characteristics of Chocolate Prepared from Soymilk. Advance Journal of Food Science and Technology, 1(1): Page No: 1-5.

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ISSN (Online): 2042-4876

ISSN (Print): 2042-4868

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