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Development and Quality Assessment of Probiotic Shrikhand Incorporated with Kiwi (Actinidia Deliciosa) Fruit Pulp

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Abstract: *Milk preservation by fermentation is an old age technique. Shrikhand is a semi solid, sweetish-sour, whole milk product, prepared from lactic fermented curd. It is nutritionally dense fermented milk product. Its nutritional and therapeutic value can further be enhanced by incorporating filled milk, fruit pulp or probiotics. They are highly nutritious product because of increased vitamin content as selective cultures are being used in preparation of curd. The basic aim of the study was "Development of Probiotic Shrikhand incorporated with kiwi pulp." Shrikhand was prepared using as per the standard method using 2% activated culture of L.helvetics and S.thermophilus and different levels of kiwi pulp 10%(T1), 20%(T2), 30%(T3), while Control sample T0 was prepared without addition of kiwi pulp and stored for 30 days at 4°c. Proximate composition of raw materials, Sensory attributes, Physico-chemical constituents and Microbiological analysis was analysed from prepared product and data collected from that were tabulated. Storage study of probiotic shrikhand (absence of coliforms) had good storage stability during 30 days of storage at refrigeration temperature (4°c). T1 (10%) supplementation of kiwi pulp to shrikhand was much preferred. Probiotic shrikhand could thus serve as good carrier of probiotic bacteria to improve our gut health. It also help in individuals having lactose intolerant. Hence, Shrikhand can provide therapeutic benefits to the consumer with longer shelf life.*

Keywords: Shrikhand, Fresh Buffalo Milk, Lactic Acid Bacteria, Chakka, Probiotic, Kiwi Pulp

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