

JUDGING OF DAIRY PRODUCTS



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Module 9. Heat desiccated Indian milk products

Lesson 27

KHOA BASED SWEETS: DESIRABLE AND UNDESIRABLE CHARACTERISTICS OF DIFFERENT TYPES OF KHOA BASED, I.E. PEDDA, GULABJAMUN ETC. SENSORY EVALUATION OF KHOA BASED SWEETES

27.1 Introduction

Gulabjamun is a very popular khoa based Sweet all over India. The product is prepared by kneading good quality khoa with about 10 % maida and/or suji and about 1 % baking powder (optional), followed by preparing balls (10-15 g weight), which are then fried in hydrogenated oil or ghee at about 125 - 130 C for 15 - 20min. The fried balls are then soaked in about 60 % sugar syrup for 6 - 12 hours before consumption.

27.2 Procedure

1. Examine the package of gulabjamun (if the product is supplied for judging in the original pack) for its package quality', soiling at the outer surface, etc.
2. Open the container and record general appearance to include colour, shape, evenness of the surface, size of the product, presence of yeast and/or mould growth, etc.
3. Cut the product with the help of a spatula/ spoon and observe the resistance to cut and then internal texture of the product.
4. Take small quantity of product in the mouth and examine for taste, aroma, body and texture. Expectorate the product in the mouth and note the after taste.

The desired attributes of gulabjamun are light brown colour, round/spherical shape with moderate size, smooth and glossy surface, soft and spongy body, soft and thin crust, free from lumps and hard central core, uniform granular texture, mild cooked flavour, moderately sweet, free from doughy feel and fully saturated with syrup.

Table 27.1 Quality attributes of gulabjamun

Quality	Desirable attributes	Undesirable attributes
Colour	Light to yellowish brown	Pale yellow dull dark brown dark not uniform.
Appearance	Uniform / round / elongated shape smooth glossy moderate size	Irregular shape flat broken surface / cracks uneven surface too small too large yeastymoldy
Body	Smooth texture granular soft to chewy with moderate number of bites, soft and thin crust,	Hard texture /coarse chewy / requiring excessive number of bites/doughy/pasty/sticky, thick and hard crust, fragile absence of chewiness / residual particles.
Flavour	Typical heated aroma, fresh, absence of any off flavour Taste : moderately sweet, fresh	Caramelized / burnt, Lack of freshness/ stale, oily too sweet, lack of desired sweetness, overcooked, undercooked, rancid, oxidized, abnormal after taste, foreign taste

Table 27.2 Scorecard for Gulabjamun

Score card for judging of Gulabjamun							
Name :				Date :			
Attribute		Sample No.					
		1	2	3	4	5	6
Flavour 35	Identified Criticism*						
	Score						
Body and texture 30	Identified Criticism*						
	Score						
Appearance 20	Identified Criticism*						
	Score						
Colour 15	Identified Criticism*						
	Score						
Total 100							

*please put appropriate symbol against identified criticism as per the key given for each attribute

Key for recording

27.4 Sensory Requirement of *Peda*

Colour: White to brown

Flavour: Slight heated to burnt

Texture: Soft, greasy to dry and grainy

Shape: Round

Compare to burfi, peda is slightly more granular in texture and having dry body and lower moisture content.

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