

## Effect of dates pulp levels on organoleptic evaluation of dates pera

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### Abstract

*Peda is a popular heat desiccated traditional dairy delicacy of eastern India specially Uttar Pradesh. It is prepared by blending of khoa and sugar followed by heat desiccation reddish brown colour appears. It is a nutritive, palatable and a very good source of energy. Studies on its shelf-life were considered to be very important. Dates peda samples were packed in boxes and stored at room temperature. The acceptability of dates pulp peda prepared with the incorporation of different dates pulp levels. Four variations were prepared with incorporation of different levels of dates pulp at 20, 40, 60, and 80 per cent. Sample was served to 10 trained panel members for evaluation of sensory characteristics of the product for overall acceptability.*

**Key word:** Khoa, dates pulp, sugar, Hedonic score

### Introduction

Peda is a sweet dehydrated product originated in India in the state of Uttar Pradesh mainly from the city called Mathura, where the best Peda can be found, but due to its popularity it can be found in different varieties across India. Peda is a common sweetmeat of various festivals, occasions and also distributed at the time of successful passing of various examinations and birth of a newly born baby. Peda sweet is enjoyed by everyone due to its taste and health aspects. The nutritive value of peda, prepared from buffalo milk can be further enhanced with addition of nutritionally rich fruits like date, which contains 32 mg calcium, 1.15 mg iron, 35 mg magnesium, 40 mg phosphorus, 652 mg potassium, 3 mg sodium, 0.29 mg zinc, 0.288 mg copper, and 0.298 mg manganese per 100 gm of powdered flesh of date, besides its favourable aroma and high caloric value (Chandra et al., 1994). The flesh of the fruit contains 15 minerals, and the concentration of potassium is as high as 0.9% (Al-shahib and Marshall, 2003).

### Materials and Methods

The research was carried out in the department of food science and nutrition and animal husbandry and dairying, Chandra Shekhar Azad University of Agriculture and technology, Kanpur. Buffalo milk samples were obtained from university dairy farm. Buffalo milk was used in this research project. Sensory evaluation was done by 10 trained panel members using

nine-point hedonic scale. (Peryam and Pilgrim 1957).  
*Preparation of Dates pera*

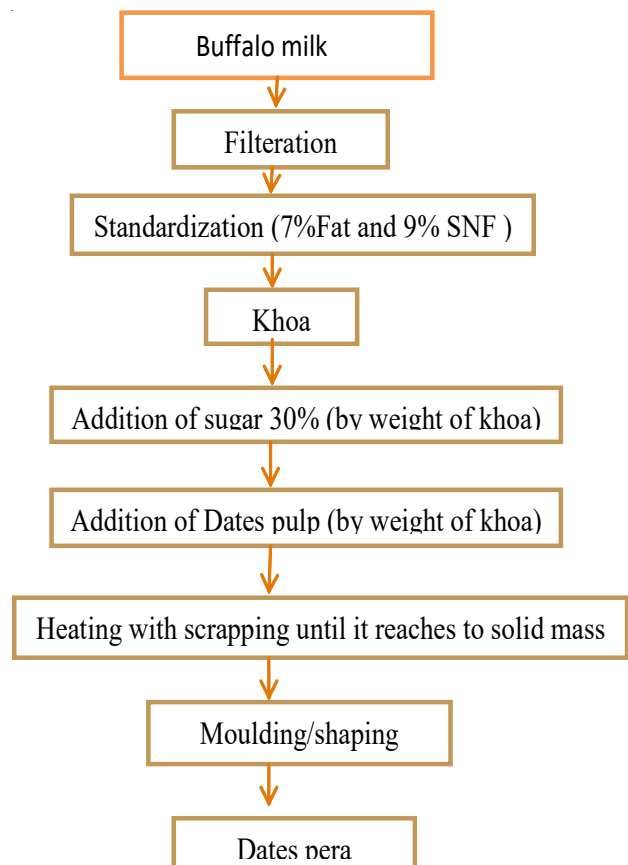


Table 1: Effect of dates pulp incorporation on sensory properties of dates peda

Various proportions of date levels(%) in peda	Characteristics			
	Colour and appearance	Taste and flavor	Body and texture	Overall acceptability
0:100 (T <sub>0</sub> )	7.25	7.25	7.58	7.91
20:80 (T <sub>1</sub> )	7.83	7.83	7.83	8.16
40:60 (T <sub>2</sub> )	7.33	7.33	7.25	7.83
60:40 (T <sub>3</sub> )	7.00	7.00	6.83	7.58
80:20 (T <sub>4</sub> )	6.4	6.53	6.7	7.8
Sem	0.24	0.36	0.56	0.20
CD at 5%	0.49	0.36(NS)	0.56(NS)	0.20(NS)

### Sensory properties of dates peda

Sensory properties of dates peda were analyzed using nine-point Hedonic scale (9-Like extremely, 8-Like very much, 7-Like moderately, 6-Like slightly, 5-Nither like nor dislike, 4-Dislike slightly, 3-Dislike moderately, 2-Dislike very much, 1-Dislike extremely). Dates peda samples prepared from each five blend were presented in coded form. The order of presentation of samples to the panel was randomized. Tap water was provided to rinse the mouth between evaluations. The panelists were instructed to evaluate the coded samples for colour, taste, flavour, texture, appearance, and overall acceptability.

### Statistical analysis

Statistical analysis of the data obtained in the investigation was done using ANOVA technique according to the method described by Snedecor and Cochran (1968) on a completely randomized block design (CRD). Each treatment was replicated 4 times, SEM ( $\pm$ ) (standard error of mean) was calculated and all the inferences were drawn at 5 per cent level of significance.

### Results and Discussion

The results for the sensory evaluation of dates peda are given in Table 1 and it is revealed that dates pulp results in different impact on sensory attributes like color, texture, taste, flavor, and overall acceptability. The results indicated that the mean score for the colour has been decreased from 7.26–6.4. Highest score 7.83 was recorded for T<sub>1</sub>. While lowest mean score 6.4 was observed in T<sub>4</sub>. The result indicated that the mean score for the taste and flavour has been decreased from 7.25-6.53. The effect of different Date pulp levels on taste and flavour score was found to be significant. Average flavour score due to different storage periods ranges from 7.00 to 8.50 with minimum and maximum being in case of stored Date pera (10 days) and fresh Date pera (0 days) respectively. The

result indicated that the mean score for the taste and flavour 7.25-6.7. (Chakraborty *et al.* 2008). Quality of diversified value addition from some minor fruits). The body and texture, softness and hardness. Body and texture to determine its acceptability. Overall acceptability was determined on the basis of quality scores obtained from the evaluation of colour, texture, taste, and flavor of dates peda. The mean score regarding overall acceptability of dates peda revealed that T<sub>1</sub> also got the maximum score 8.16. T<sub>1</sub> got maximum scores for entire sensory attributes than other storage periods.

### References

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