

Fat content of khajur rabri

It was observed from the data in table 1 that the mean value of fat per cent of khajur crush rabri was statistically significant. It indicate that fat content of khajur crush rabri was affected due to addition of khajur crush. In all above treatment significant difference was noted due to addition of khajur crush which lowering fat contain of khajur rabri. These might be increase in rate of addition of khajur crush which contain less fat. Thaware (2016) [14] recorded that fat content was decreased due to addition of custard apple rabri from 19.98 to 16.05 per cent. Gaikwad (2015) [5], Mete *et al.* (2017) [11], Surve (2017) [13] also reported that fat content was decreased in milk shake, burfi and basundi due to addition of dates. These results were in agreement with present results.

Protein content of rabri

The data from the table 1 it was revealed that, the protein content of khajur rabri of different treatments varied from 10.01 to 8.44 per cent. The mea. Protein content of treatment T₁, T₂, T₃, T₄ and T₅ was 10.01, 9.61, 9.10, 8.93 and 8.44 per cent respectively Treatment T₁ (10.01) per cent was significantly superior over the treatments T₃, T₄ and T₅ and the treatment T₂ was at par with T₁. The treatment was statistically significant over the treatment T₅. It was observed that as the proportion of khajur pulp in the blend increase there was decreased in the protein content in rabri. This might be due to less protein content in khajur pulp as compared to rabri. Thaware (2016) [14] recorded that protein content in rabri blended was decreased due to addition of custard apple pulp from 10.00 to 8.50 per cent. Gaikwad (2015) [5], Mete *et al.* (2017) [11], Surve (2017) [13] also reported that protein content was decreased in milk shake, burfi and basundi due to

addition of dates.

Total sugar content of khajur rabri

It observed from table 1 that the mean total sugar of khajur rabri for treatment T₁, T₂, T₃, T₄ and T₅ was 17.02, 17.15, 17.28, 17.41 and 17.53 per cent respectively. The total sugar content in custard apple rabri was varied from 17.02 to 17.53 per cent significant difference where observed between treatments for total sugar contain of rabri. It was observed that the total sugar of khajur rabri was increasing with increasing the level of khajur crush in the rabri. Gaikwad (2015) [5], Mete *et al.* (2017) [11], Surve (2017) [13] also reported that protein content was increased in milk shake, burfi and basundi due to addition of dates.

Ash content of khajur rabri

The ash content in khajur rabri ranged from 3.02 to 2.51 per cent. The ash content of khajur rabri of treatment T₁, T₂, T₃, T₄ and T₅ were 3.02, 2.91, 2.73, 2.62 and 2.51 per cent respectively. The ash content of treatment T₁ was highest than rest of the treatments. The treatment T₁, T₂, T₃ and T₄ was significantly at par. But T₁ and T₂ treatments was statistically significant over T₅ treatment. Lowest ash content was found in treatment T₅ (2.51). From the above results it was observed that ash content of khajur rabri decreased with increase in proportion of khajur crush in the rabri because ash content in khajur pulp is lower. Thaware (2016) [14] recorded that ash content in rabri was decreased due to addition of custard apple from 3.01 to 2.50 per cent. Gaikwad (2015) [5], Mete *et al.* (2017) [11], Surve (2017) [13] also reported that protein content was decreased in milk shake, burfi and basundi due to addition of dates.

Table 1: Effect on composition of Rabri prepared from buffalo milk blended with khajur crush (%)

Treatments (Part of control Rabri : parts of khajur crush)	Mean values of five replications in per cent					
	Fat	Protein	Total sugar	Ash	Moisture	Total solids
T ₁ (100)	19.88	10.01	17.02	3.02	44.18	55.82
T ₂ (97:03)	19.20	9.61	17.15	2.91	43.75	56.25
T ₃ (94:06)	18.09	9.10	17.28	2.73	43.26	56.74
T ₄ (91:09)	17.17	8.93	17.41	2.62	42.88	57.12
T ₅ (88:12)	16.26	8.44	17.53	2.51	42.26	57.74
'F' test	Sig	Sig	Sig	Sig	Sig	Sig
SE. ±	0.1528	0.0851	0.03612	0.02054	0.05451	0.05451
C.D.(P=0.05)	0.4509	0.2512	0.1065	0.06060	0.1608	0.1608

Moisture content of khajur rabri

The moisture content of khajur rabri ranged from 44.18 to 42.26 per cent. The total solids content of treatment T₁, T₂, T₃, T₄ and T₅ were 44.18, 43.75, 43.26, 42.88 and 42.26 per cent respectively. The moisture content of khajur rabri was highest in T₁ (44.18%) and lowest in T₅ (42.26%). Treatment T₅ (42.26) was significantly superior over the treatments T₁, T₂, T₃ and T₄. The treatment T₃ (43.26) was statistically significant over the treatment T₁ and T₂. There was increase in moisture content of khajur rabri with increase in level of khajur crush in the blend and addition of cane sugar. Pawar (2003), Jadhav (2002) [10], Thaware (2016) [14] also noted that in rabri moisture content decrease due to addition of various fruit pulp.

Total solids of khajur rabri

The total solids content of khajur rabri ranged from 55.82 to 57.74 per cent. The total solids content of treatment T₁, T₂, T₃, T₄ and T₅ were 55.82, 56.25, 56.74, 57.12 and 57.74 per cent respectively. The total solids content of khajur rabri was

highest in T₅ (57.74%) and lowest in T₁ (55.82%). Treatment T₅ (57.74) was significantly superior over the treatments T₁, T₂, T₃ and T₄. The treatment T₃ (56.74) was statistically significant over the treatment T₁ and T₂. There was increase in total solids content of khajur rabri with increase in level of khajur crush in the blend and addition of cane sugar. Thaware (2016) [14] recorded that total solid content in rabri was increased due to addition of custard apple pulp from 55.82 to 57.75 per cent. Gaikwad (2015) [5], Mete *et al.* (2017) [11], Surve (2017) [13] also reported that protein content was increased in milk shake, burfi and basundi due to addition of dates. These results were in agreement with present results.

Conclusion

On the basis of data obtained in the present investigation it is concluded that fat, protein, and ash contain was decreases with increase in rate of addition of khajur pulp and vice versa, while total solid and lactose increase with increase in rate of addition of khajur pulp.

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