

COFFEE AND CARDAMOM FLAVORED PASTEURIZED MILK

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This study was conducted to develop a coffee and cardamom flavored pasteurized milk. The preliminary investigations were conducted to determine suitable level of coffee, cardamom and a combination of the best level from each treatment. A sensory evaluation was conducted by using 15 trained panelists with five point hedonic scale. The selected three recipes were again tested for sensory acceptability. The recipes containing 1 % of coffee powder and 0.02 % of cardamom flavor was selected and used for storage studies with plain pasteurized milk. Titratable acidity, pH, Total plate count and coli form were evaluated daily for 10 days period under refrigerated condition (10 °C). Storage study was analyzed using paired t test ($\alpha = 0.05$). The product quality was compatible with the Sri Lanka Standards (SLS 181:1983) specified for milk and milk products. Slight increase in acidity and decrease in pH were observed in the flavored products than plain pasteurized milk. Total plate count and coli form count were less than the standard limits for flavored pasteurized milk (SLS 516: Part 3: 1982 and SLS 516: Part 2:1991). The study revealed that 1 % of coffee powder and 0.02 % of cardamom flavor could be effectively used to produce premium quality flavored pasteurized milk and be effectively stored under refrigerated condition (10 °C) for 10 days with minimum quality deterioration.

Key Words: Cardamom, Coffee, Milk, Pasteurization