

PREPARATION OF PINEAPPLE INCORPORATED WHEY BASED STERILIZED DRINK

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Sterilized drink is a palatable product which contains milk, sugar, stabilizer and other permitted additives. Whey is a collective term referring to the serum or liquid part of milk that remains after the manufacturing of cheese. Although people are reluctant to drink fresh whey because of its unacceptable colour and flavour, there are several value added products which can be made using whey. Present study was carried out in Milco Factory at Digana to prepare the pineapple flavoured sterilized drink using cheese whey at Milco factory, Digana.

Four treatments were used to determine the best combination for producing Pineapple flavoured whey based sterilized drink. Treatments were 10ml of pulp and 90ml of whey (T₁), 20ml of pulp and 80ml of whey (T₂), 30ml of pulp and 70ml of whey (T₃), 40ml of pulp and 60ml of whey (T₄), Chocolate flavoured sterilized whey drink as the control. Sensory evaluation was conducted with the participation of 45 untrained panelists. The given scores for each characteristic were analyzed by using Friedman, non-parametric test using MINITAB computer package.

The results of Friedman test revealed that, the probability associated with appearance, flavour, mouth feel, overall acceptability ($p=0.001$) was less than $p=0.05$. This indicated the responses for the appearance; flavour, mouth feel, and overall acceptability among treatments were significantly different. Appearance, flavour, month feel and overall

acceptability had the highest sum of ranks in treatment four it was selected as the best pineapple incorporated whey based sterilized drink.

Key words: Whey, Sterilized drink, Pineapple