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**ABSTRACT**

The study was undertaken to evaluate the quality of market dahi available in Chittagong Metropolitan City. Dahi samples from four different sweetmeat shops namely Food Plaza, Fulkoli, Banoful and Genuine were collected and analyzed. Significant difference in chemical parameters (moisture, fat and acidity) and microbiological status (Coliform & *Salmonella*) was found among different dahi samples. Of the four dahi brands examined, maximum fat percentage was found in Banoful dahi (3.75 ± 0.19) and minimum fat percentage was found in Food Plaza sweetmeat shop made dahi (3.43 ± 0.18). The highest moisture percentage (60.83 ± 0.98) was found in Genuine brand dahi and the lowest percentage (55.88 ± 0.75) found in Fulkoli brand dahi. The highest acidity was that of Banoful brand dahi at 1.18 ± 0.06% and the lowest acidity was that of Genuine brand dahi at 0.75 ± 0.03%. Average highest total *Salmonella* count for dahi samples of Banoful shop was recorded as 2.00 and for other three brands *Salmonella* count was 0.00. Average highest Coliform count per ml. (55 ± 7) was found in Banoful sweetmeat shop made dahi and lowest Coliform count per ml. (7 ± 2) was found in Food plaza sweetmeat shop made dahi. The moisture and acidity percentage were differ significantly among the brands of dahi. Also the *Salmonella* and coliform count were varied significantly among the brands of dahi (P<0.05). From this experiment, it was found that dahi available in Chittagong city is not maintained the proper quality. A comprehensive research work is still required to set a standard for commercial production of dahi in Bangladesh to have uniformity and superiority in its organoleptic, chemical and microbiological quality.

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| Key words: Bacteriological count, Chemical quality, Dahi, Evaluation |