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List of abbreviation

Words	Abbreviation
%	Percentage
&	And
ANOVA	Analysis of Variance
AOAC	Association of Official Analytical Chemists
AC	Ash Content
⁰ Bx	Degree Brix
⁰ C	Degree Celsius
CP	Crude protein
CF	Crude Fiber
CFU	Colony Forming Units
CVASU	Chattogram Veterinary and Animal Sciences University
DM	Dry matter
FAO	Food and Agriculture Organization
FSIS	Food safety and Inspection Service
GMP	Good Manufacturing Practice
HDL	High Density Lipoprotein
LDL	Low Density Lipoprotein
HCl	Hydrochloric Acid
MC	Moisture Content
mg	Milli Gram
HACCP	Hazard Analysis Critical Control Point
Kg	Kilogram
MAP	Modified Atmosphere Packaging
MPN	Most Probable Number
PRTC	Poultry Research and Training Center
TF	Total Fat
USDA	United States Department of Agriculture
UNICEF	United Nations Children's Fund
VAT	Value Added Tax
WHO	World Health Organization

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Abstract

Dairy products are generally defined as food products that are mainly produced from milk. The research study was conducted to develop a healthy dairy product (Special Kheersa). It was prepared from fresh cow milk with constant level of sugar (8% by volume of the ingredients) and different levels of other ingredients such as psyllium husk, bread crumb and malta peel powder. In formulation T₁ only used cow milk and bread crumb, in formulation T₂ (Added 0.15% psyllium husk+3% malta peel powder), T₃ (0.25% psyllium husk+3% malta peel powder) and T₄ (0.5% psyllium husk+3% malta peel powder). It was observed that proximate analysis of the product indicated the increase trend of moisture, total solids, fiber and ash contents as the proportion of psyllium husk and malta peel powder in the blend. Fat contents of the Special Kheersa decreased with addition of psyllium husk and malta peel powder in the blend. The present investigation shows that the Special Kheersa prepared with 0.25% of psyllium husk and 3% of malta peel powder show maximum sensory score. The cost of production of highly acceptable Special Kheersa was BDT 18.5 per cup of 100g. The formulated Special Kheersa is nutritionally acceptable like commercially available kheer and sufficient to meet the nutritional requirements as a dessert item.

Keywords: Special Kheersa, physiochemical analysis, psyllium husk, sensory evaluation, cost structure.