

## Physico-chemical, rheological, microbial and sensory properties of Quarg cheese fortified with different concentrations of honey

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The effect of honey on physico-chemical, rheological, microbial and sensory properties of Quarg cheese were studied. Quarg cheese was prepared by using *Lactobacillus casei* as a starter culture and fortified with different concentrations of honey {C (0%), A<sub>1</sub> (10) %, A<sub>2</sub> (15%), A<sub>3</sub> (20%)}. The results revealed that there was increase in carbohydrate content, but decrease in moisture, protein and ash content of quarg cheese with increase in concentration of honey. The range of hardness, cohesiveness, adhesiveness, springiness and gumminess varied from 0.3205- 0.2505kg, 0.4951 - 0.5150 kg, -0.2340 to -2681 kgs, 0.5698-0.5801, and 0.2528-0.1972 in honey fortified Quarg cheese. The strain sweep and frequency sweep test showed that G' and G'' of Quarg cheese increased with increase in honey concentration. Probiotic bacterial count was highest in sample A<sub>2</sub> while there was less growth of yeast and mold in sample A<sub>2</sub> and A<sub>3</sub> which shows the inhibiting effect of honey on yeast and mold. Honey had positive impact on sensory attributes such as appearance, color, flavor, consistency and overall acceptability (p<0.05) as compared to control.

### Biography

Vikas Nanda, received his Ph.D. doctorate degree from Punjab Agricultural University, Ludhiana in 2006. He is presently working as Associate Professor in SLIET (Govt of India Engg. Institute). He has already attended various international conferences in Czech Republic, France (Apimondia, 2009), Greece and Argentina (Apimondia 2011). He is also the vice chairman of International Honey Commission. He has 15 International research papers to his credit and also published one book. His area of specialization is honey and its utilization in various food products.

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