

**VALUE ADDITION OF MILK TOFFEE USING
GINGER**



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ABSTRACT

Milk toffee is a popular Sri Lankan confection, made by caramelizing sweetened condensed milk. Condensed milk is the main ingredient in this product, followed by some sugar. different flavors using ginger and cardamom. This research study was conducted to develop a milk toffee using milk and *Zingiber officinale* [ginger] liquid puree. Here the research was conducted from December 2022 to the end of March 2023 and different amount of graded level of ginger was defined as treatments In this study five treatments were used for this study in different proportions of extracts of *Zingiber officinale* [ginger] liquid puree was T0 - control sample, T1- 20g of ginger pulp for the test, T2 – 25g of ginger pulp for the test, T3 – 30g of ginger pulp for the test, T4- 35g of ginger pulp for the test, and T5- 40g of ginger pulp for the test. Physicochemical analysis was conducted for moisture content, SNF, fat, Brix value using two sample t-test and sensory analysis for color, appearance, taste, aroma, texture, overall acceptability was conducted by untrained 30 panel judges. Milk toffee samples were presented to the panel and 30panelists were asked to rate the different ginger presented to them on a five-point hedonic scale with the rating of: 5=like extremely, 4=like moderately, 3=neither like nor dislike, 2=dislike moderately, 1=dislike extremely. T1- 20g of ginger liquid puree which gave a new flavor to the milk toffee, but it did not bring out good flavor. In, T5- 40g of ginger liquid puree added, all the properties such as; taste, texture, aroma, color etc. increased more, so the taste of the milk toffee was inconsistent. The T4- 35g of ginger liquid puree was satisfactory for the panelists. The results of this study revealed that, milk toffee that used T4- 35g ginger puree had good texture, taste, aroma compared to other treatments. Therefore, it was concluded that the milk toffee with 35g of ginger liquid puree was bentonite results of this research study confirmed that there is a great potentiality for the ginger liquid puree milk toffee. The T4- 35g of ginger liquid puree sample is suitable for commercial production

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