

**DEVELOPMENT AND QUALITY EVALUATION OF PANEER
WITH DIFFERENT TYPES OF HERBS**



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ABSTRACT

Paneer is produced through the coagulation of milk using heat and acid, capturing nearly all the fat along with a complex of casein and denatured whey proteins, as well as a portion of salts and lactose. Herbs powder has several nutritional benefits and is a superior source of several crucial components and buffalo milk's distinct nutritional profile makes it regarded as having excellent quality. The objective of this study was to develop a paneer using basil leaves and coriander leaves composite. The study was undertaken with different ratios coriander leaves and basil leaves respectively (0:0, 0.8:0.2, 0.6:0.4, 0.4:0.6, and 0.2:0.8). The product was analyzed with physico-chemical properties such as moisture, ash, protein, fat, fibre, pH, titratable acidity, and sensory parameters. The physico-chemical analysis of the herb's paneer revealed that the moisture, ash, protein, fat, and titratable acidity content ranged from 50.30 to 56.90 %, 1.23 to 1.74 %, 15.35 to 20.1 %, 3 to 5.6 %, and 0.15 to 0.44 %, respectively, the fibre content increasing from 0.2 to 3.2 %, and pH content decreased from 6.2 to 5.2 % while changed the ratio of coriander leaves and basil leaves powder. The sensory evaluation showed that there were significant differences ($p < 0.05$) among the treatment in terms of colour, texture, flavor, taste, and overall acceptability. T₄ was the most preferred, having the highest mean ranks across all sensory attributes. Combining coriander and basil with buffalo milk in a 0.4:0.6 % ratio optimizes paneer's health benefits and sensory qualities. According to the physico-chemical and sensory parameters selected as the best treatment.

Keywords: Buffalo milk, Herbs, Paneer, Physico-chemical, Sensory attributes

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