ENHANCEMENT OF SHELF LIFE OF PANEER WITH CURRY LEAVES (*Murraya koenigii L.*).

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period in all kinds of paneer. Based on the sensory analysis, the majority of panelists prefer paneer with 0.6% of curry leaves extract added paneer.

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ABSTRACT

Paneer is a very popular soft cheese like an indigenous coagulated milk product, but has very limited shelf life like other indigenous dairy products. Curry leaves are a common food spice and herbal medicine for preventing of many human diseases. A study was conducted to enhance the shelf life of paneer with the addition of curry leaves extract. In the first part of the study, Paneer mixtures were prepared with 0.0% (control), 0.2%, 0.4%, 0.6% and 0.8% curry leaves extract. The prepared samples of paneer were analyzed for chemical and sensory evaluation when day 1, week 1, week 2, week 3 and week 4 storage at 7°C. At the day one, the chemical attributes, such as ash (1.66±0.02), dry matter (49.60±1.85), acidity (0.20±0.02) and antioxidant activity at 593 absorbance (0.292) showed higher value in paneer treated with 0.8% curry leaves extract added paneer. On the other hand, pH (5.88±0.01) and free fatty acid (0.21±0.02) were higher in paneer made without curry leaves extract. At the first week of storage period, paneer treated with 0.8% curry leaves extract showed higher mean value for dry matter (51.28±1.52), ash (1.73±0.01), pH (5.85±0.01) and antioxidant activity at 593nm (0.295). Paneer treated with 0.0% curry leaves extract showed higher mean value for titratable acidity (0.27±0.01) and free fatty acid (0.23±0.00). At the fourth week of storage period, paneer treated with 0.8% curry leaves extract received higher mean value for ash (1.96±0.01), dry matter (54.69±0.30), pH (6.10±0.02). Similarly, paneer made without curry leaves extract received higher mean value for titratable acidity (0.44±0.00) and free fatty acid (0.45±0.21). Also mineral content was increased with increasing concentration of curry leaves.

Finally, organoleptic assessment revealed that there were ($P>0.05$) changes among the treatments in the sensory attributes. All attributes were decreased during the storage