

16. Cottage level manufacturing technology of *Santra burfi*

Preamble:

The traditional dairy products count to about 90 % of all the dairy products consumed in India. These traditional milk products preserve the nutritional goodness of milk and extended shelf life under high ambient temperature. They offer considerable opportunities for value addition particularly for organized dairy sector in India. The dairy products based on khoa and channa that handle about 10% of Indian milk production add about Rs. 20,000/- crore to the value chain. The growth of this sector is estimated at around Rs. 5000/- crore annually and covers products such as Dahi, Paneer, Rosogulla, Shrikhand, Gulabjamun, Peda and Burfi.

Around 7 % of the quantity of milk produced in India is converted to *khoa* and *khoa* based products. *Burfi* is a *Khoa* based product popular in India. It is prepared by boiling milk in an open pan to semi-solid consistency after which sugar is added in crystalline, powder or syrup form (BIS, 1970). It has fairly long shelf life and highly delicious taste. Due to its popularity and wide acceptance throughout India, many types of burfi with various flavours, colours, shapes, added ingredients, etc have evolved.

Santra Burfi is a type of burfi developed in the Vidarbha region of Maharashtra which is globally known for its oranges. It is prepared by blending *khoa* with the orange pulp and sugar. Orange is a rich source of vitamin C (ascorbic acid), potassium, thiamine and folic acid (Vitamin B6). It imparts a typical refreshing taste to the product. *Santra Burfi* is gaining demand in other parts of country, which warrants its mechanization.

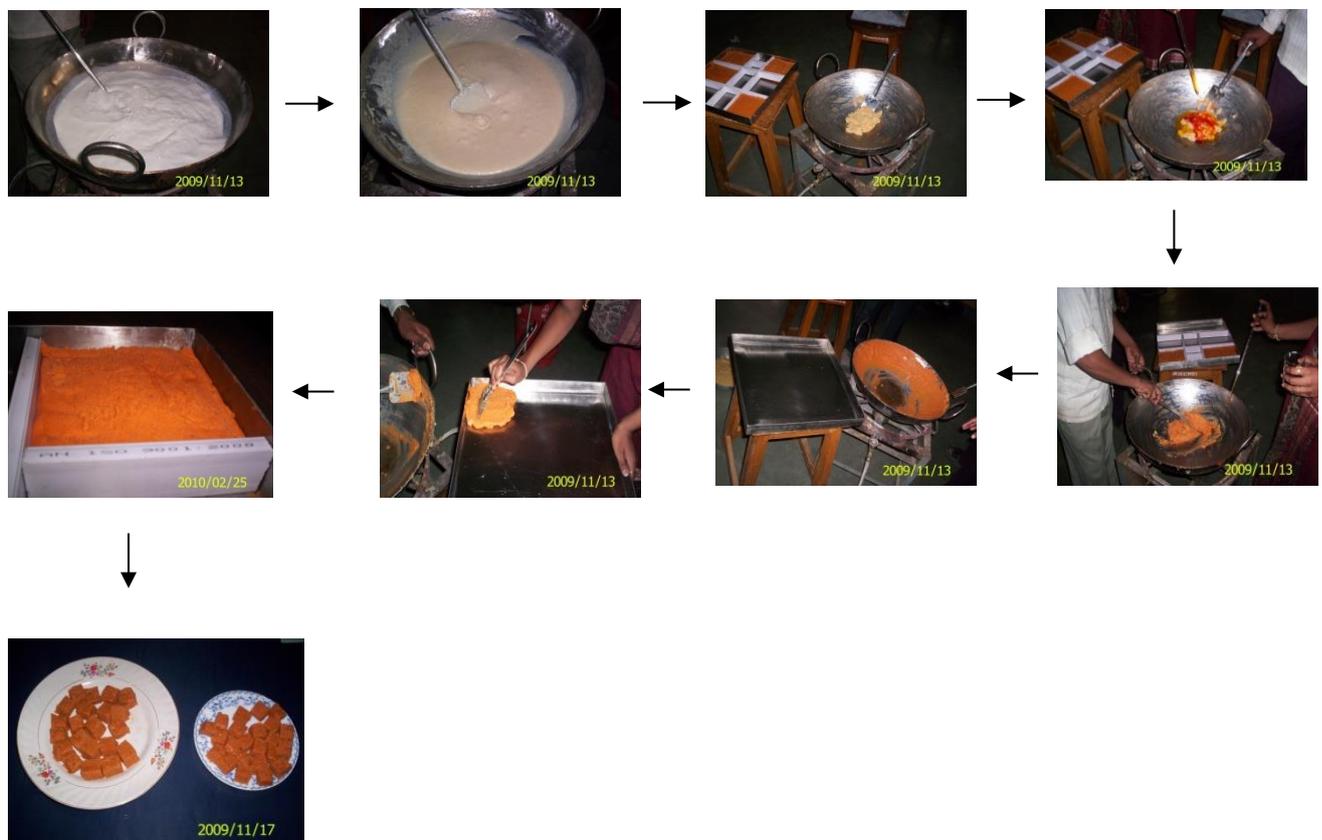
Objectives of the Project:

- To standardize the manufacturing process of *santa burfi*.
- To study the texture profile analysis of *santra burfi*.
- To study the moisture migration properties of *santra burfi*.

Salient Features of the Technology:

Buffalo milk standardized to 6 % fat, 8.5% SNF, testing approximately 15 % TS was concentrated in a stainless steel *karahi* with continuous stirring and scraping until a semisolid mass, of paste-like consistency was obtained. At pat formation stage, when the product started to leave the surface of the *karahi* and showed a tendency to form compact mass, the temperature was lowered to 88-90°C and a calculated amount of orange pulp @ 10% and sugar @ 35 % of *khoa* were added. Finally, this mixture was heated on a low fire with gentle stirring till the desired texture of *Santra Burfi* was obtained. It was then spread in a tray and allowed to cool. After setting, *Santra Burfi* was cut into rectangular blocks. The physic-chemical analysis, texture profile analysis and moisture migration properties were studied and established its inter correlations.

Configuration of the Processing Plant (Section Details):



Technology Transfer:

- Processing technology with hands on training can be transferred free of cost to dairy entrepreneurs.

FOR DETAILS, CONTACT:

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Sample Product Developed under the Project:

