

**B-53 : COMPARISON OF CHARACTERISTICS OF SOYAMILK  
PREPARED BY FOUR EXTRACTION METHODS**

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Soya bean is used widely today in preparation of soya milk. Four methods of preparing soya milk, namely, the hot grind method, hot water blanch method, alkaline treatment method and no soaking method were selected to find out an inexpensive and convenient method to prepare nutritionally superior soya milk with most acceptable flavour. For this evaluation, yield, total solids, protein, fat and organoleptic properties were examined.

The hot grind method gave the best extracts. It contained, 9.9% total solids, 4.4% protein, 1.3% fat in a soya milk yield of 1950 ml per 400g of soya seeds. The total solids, protein, and fat content observed in the milk obtained by the other 3 methods were only 27.42%, 35.41%, and 13.34% respectively for the 3 parameters compared with the values for hot grind method.

The soya milk prepared by the 4 methods were organoleptically evaluated by a panel of 6 judges for viscosity, flavour and colour using a 10 point hedonic scale.

The no soaking method gave the best flavour and pleasant colour with scores of 7.4 and 7.0 respectively. However, the total solids, protein, and fat content of 6.7%, 2.6% and 1% observed for no soaking method were low compared to the hot grind method. The viscosity of the extracts was also low compared to the hot grind method.

The hot grind method is the best to prepare nutritionally superior soya milk. However, the extracts gained low scores of 6.2 and 6.1 respectively for flavour and colour on sensory evaluation. The method needs to be modified by including a blanch treatment before grinding to reduce the beany flavour.