

Keeping quality and food application of oil incorporated soybean milk

Soybean is a highly economical source of nutrients; proteins and calories compared with many other crops. Consumption of soybean products is mainly restricted to vegetarians and infants allergic to cow's milk. Soybean contains 40% protein, 34% carbohydrates, 21% fat and 5% ash. Coconut oil, Corn oil, Palm oil and Soybean oil can be incorporated with soymilk, to improve the fat percentage of Soybean milk and to act as a stabilizing agent.

Investigations were carried out to evaluate the feasibility of manufacturing oil incorporated, sterilized soybean milk in bottles. Further, this was spray dried for the purpose of manufacturing a microencapsulated product. The chemical composition and moisture sorption properties of soybean milk were studied. Suitability of soybean milk as a cooking medium was also evaluated.

This was compared with the coconut milk for their organoleptic properties and chemical composition. The protein and fat contents of oil-incorporated -soybean and coconut spray-dried powders were found to be 14.58%, 8.03% and 62.5%, 70.15% in each respectively. Fat and carbohydrate content were similar in oil-incorporated soybean milk and coconut milk. Nutritional value of oil-incorporated soybean milk was higher than that of coconut milk.