



202/B/Poster

Development of a chocolate coated snack based on curd and coconut

K. K. J.. S. De Alwis,^{1*} A. P. D. G. Pathirana,² and W. M. A. I. K. Bowatta¹

¹Sri Lanka School of Animal Husbandry, Seepukulama.

²Dairy Technology Laboratory, Veterinary Research Institute, Gannoruwa, Peradeniya.

Consumers' needs and expectations for nutritious food are growing rapidly due to fast technical and technological advances in the food industry. Consumers prefer diversified food products with quality and safety. This study was carried out to develop an innovative chocolate coated snack based on curd and coconut.

Coagulated milk (curd), butter, chocolate, sugar, vanilla, salt and scraped coconuts were used as ingredients. Three different products were developed by changing scraped coconut percentage: 10 % (product A), 20 % (product B), and 30 % (product C). Hedonic tests were performed for product A, B, and C using a 5 point category scale with 10 untrained panelists with three replicates. Mean scores for different sensory attributes were calculated. Each product was tested for moisture, protein, fiber, energy, calcium, and phosphorus. In addition, total bacteria, coliforms, yeast and mold counts were tested in each product. Cost of production was also calculated.

Table 1 summary of sensory evaluation

| Attribute | Total mean score for product A | Total mean score for product B | Total mean score for product C |
|--------------------|--------------------------------|--------------------------------|--------------------------------|
| Taste | 4.4 | 3.3 | 2.3 |
| Appearance | 4.6 | 3.7 | 3.3 |
| Texture/mouth feel | 4.5 | 3.4 | 1.9 |

Based on taste, texture and appearance product A scored highest preference. Percentage of scraped coconuts in the product has shown a greater effect on preferences. The cost of production was 16.00 rupees per 25 g piece. The product was safe to consume based on microbiological tests conducted. Since this product is high in energy, protein and calcium, it would be an innovative nutritious snack for Sri Lanka.

Keywords: Curd, hedonic test, sensory evaluation

E-mail: kkjsdealwis@yahoo.com