CHEMICAL QUALITY OF MORINGA PANEER PREPARED FROM BUFFALO MILK

ABSTRACT

The study present , " Technology of preparation of moringa paneer from buffalo milk", was carried out at Chandra Shekhar Azad University of Agriculture and Technology , Kanpur, Department of Animal Husbandry and Dairying. Using buffalo milk, two types of coagulants, three types of temperature and extracts of 0%, 5%, 10%, 15% and 20 % moringa leaves , moringa paneer was manufactured . The sensory and chemical characteristics of the freshly collected samples were examined. When the samples were prepared with 10% moringa leaf extract , 2% citric acid and a temperature of 80°C, the highest sensory quality of moringa paneer was found . achievement . The manufacturing cost was also determined ; for moringa paneer, the maximum average production cost was Rs . 232 per kg. Highest production cost per kilogram for a sample consisting of 20 % moringa leaf extract was Rs . 236.00. For the sample (A3 B1 C2), the production cost was determined at Rs . 232 per kg. It is also suggested that the study be used to produce high quality paneer from moringa leaf extracts for industry dairy and confectionery regional .

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Keywords: Moringa , Paneer , Technology, Chemical qualities, Physical quality

INTRODUCTION

A popular product made from heat and acid coagulated milk is paneer, which tastes like soft cheese. Apart from the Indian subcontinent, it has appeared in the Middle Eastern and Western markets. When stored in the refrigerator, paneer has a very short shelf life and loses its freshness after two to three days. Researchers have suggested a number of preservation methods to extend its shelf life, including low-temperature storage, heat treatment, packaging, and adding chemicals. Due to the potential for toxicity, the use of antibacterial agents is not advised. One of the best methods for extending the shelf life of paneer is modified atmosphere packaging, or MAP. Except for minerals and vitamins, paneer has quite high food and nutritional value as it

contains almost all the proteins found in milk. Its slightly tangy and sweet taste as well as its nutty flavor appeal to Indian palates. It is the perfect diet for babies, pregnant and lactating women, children, adolescents and developing adults. It is an excellent source of all essential amino acids for vegetarians thanks to its high animal protein content. Due to its fat content, it provides energy, acids linoleic , linolenic , and arachedonic , as well as fat-soluble vitamins A and D. Diabetic patients should definitely try it because of its high protein and low sugar content. It also offers special nutritional value to people with milk sensitivity issues. Cow chhana has an energy content of 250 to 280 calories per 100 grams. In addition, the chhana retains a quantity important of fat-soluble vitamins, such as A and D (Ray and De 1953).

Moringa oleifera belongs to the Moringaceae family and is a useful treatment for malnutrition . Because its leaves, pods and seeds contain a range of compounds vital , moringa is rich in nutrients. Moringa is believed to contains seven times more vitamin C than oranges, ten times more vitamin A than carrots, seventeen times more calcium than milk, nine times more protein than yogurt, fifteen times more potassium than yogurt. bananas and twenty-five times more iron than spinach. Moringa is a long-lasting treatment for malnutrition because it is simple to grow. Moringa East used to treat children in countries like Senegal and Benin. Young people who do not receive enough breast milk often show signs of malnutrition.

In order to increase milk production, breastfeeding mothers see themselves generally prescribe lactogogues . Lactogogue based on phytosterol works as a precursor of hormones necessary for the development of the reproductive organs. Hormone precursors , such as stigmasterol , sitosterol , and kampesterol , are abundant in moringa . phytosterols . These substances increase the synthesis of estrogen, which promotes the growth of the ducts of the mammary gland, leading to the secretion of milk. It is used in children under three years old to combat malnutrition. During pregnancy, a woman can consume about six spoonfuls of leaf powder to meet her daily calcium and iron requirements. An overview of pharmacological characteristics, nutritional benefits and therapeutic qualities commercially benefits of moringa East given In This item. There are no extensive studies on the use of moringa to treat cancer and diabetes (Rockwood et al, 2013).

MATERIALS AND METHODS

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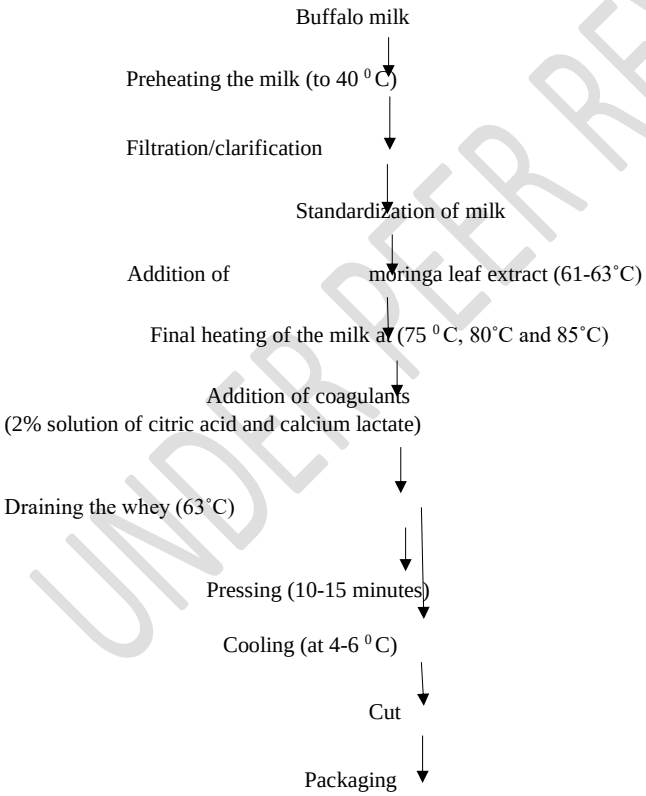
Chandra Shekhar Azad University of Agriculture and Technology , Dairy Technology Laboratory , Kanpur was the site of the ongoing study, "Technology of preparation of Moringa paneer from buffalo milk". The process of making moringa paneer has been standardized based on a number of criteria currently being studied, and the finished product was evaluated for its sensory and chemical attributes. This chapter describes the materials used in the experiment, the methods used to process the milk to prepare paneer and other tests.

Moringa manufacturing flowchart paneer prepared with moringa leaf extract :



Manufacturing technology:

According to the approach recommended by Ray and De, the required amount of buffalo milk was standardized at 6.0% fat and 9.0% SNF (1953). By adding different amounts of moringa leaf extract (e.g. 0 %, 5%, 10%, 15 % and 20%), the buffalo milk was heated to a temperature of 64 to 66 degrees Celsius. The milk was heated to a final temperature of 75˚, 80˚ and 85˚. A stainless steel ladle was used to ensure sufficient churning during heating to avoid scalding and skinning. The milk was mixed with a 2 percent solution of calcium lactate and a 2 percent solution of citric acid. Clear whey from coagulated curds was obtained by gently stirring the milk. The curd was not stirred and was allowed to sit for five to ten minutes. A muslin cloth was used to drain the whey, and the temperature should never drop below 63°C during draining. Once the whey was drained, the curds accumulated in the muslin cloth were rolled up and compressed for ten to fifteen minutes, using enough force to extract the remaining whey.

To obtain a hard curd, the drained curd was finally immersed in cooled water (4-6°C) for two hours. It was then removed from the water for further processing.
Then a plastic pouch was used to pack the moringa paneer blocks .

Results and discussion

This investigation entitled " Moringa preparation technology paneer from buffalo milk" was carried out in the Department of Animal Husbandry and Dairying, CS Azad University of Agriculture and Technology, Kanpur. To study the effect of different factors such as different types of moringa leaf extract (A), two types of coagulants (B) and three types of temperature (C), on moringa paneer with respect to (1) sensory evaluation, (2) chemical characteristics. The laboratory experiment on the variance of these data was developed on the basis of a factorial experiment in a completely randomized design. The drawn results and their interpretations for different characters were systematically discussed. All samples were made in the laboratory. The data thus obtained were analyzed according to a randomized full factorial design. The results drawn and their interpretation have been presented systematically in the following tables.

CHEMICAL QUALITY OF MORINGA PANEER FROM BUFFALO MILK

1. Humidity: -

Moisture content of moringa samples paneer use buffalo milk And Moringa leaf extract miscellaneous combination level was observed InTHE laboratory.

Table 1. (In order to moringa leaves extract (A), Coagulants(B),Temperature (VS), on humidity by hundred of moringa bread maker .

Treatment	B1	B2	C1	C2	C3	Mean
A_1	56.61	56.01	56.43	56.25	56.25	56.31
A_2	57.67	57.08	57.32	58.21	56.61	57.37
A_3	59.38	59.03	59.45	59.42	58.74	59.20
A_4	58.76	58.05	58.24	58.95	58.03	58h40
A_5	57.43	56.77	57.03	57.67	56.60	57.10
B1						
B2						
C1	57.90	57.49				57.69
C2	58.48	57.71				58.09
C3	57.53	56.96				57.24
Mean	57.97	57.38	57.69	58.10	57.24	

Factors	A	B	VS	A × B	A × C	B × C	A × B × C
SE (M)	0.0289	0.0183	0.0224	0.0408	0.0500	0.0316	0.0707

SE (D)	0.0408	0.0258	0.0316	0.0577	0.0707	0.0447	0.0999
CD	0.0816	0.0516	0.0632	0.1154	0.1414	0.0894	0.1999

Painting 1(B). THE mean effect of ABC on humidity by hundred of moringabread maker .

Treatment	**C1**	**C2**	**C3**	**Mean**
A_1 B1	56.61	56.97	56.25	56.61
A_1 B2	56.25	55.54	56.25	56.01
A_2 B1	57.67	58.39	56.97	57.67
A_2 B2	56.97	58.03	56.25	57.08
A_3 B1	59.81	59.25	59.10	59.38
A_3 B2	59.10	59.60	58.39	59.03
A_4 B1	58.10	59.80	58.39	58.76
A_4 B2	58.39	58.10	57.67	58.05
A_5 B1	57.32	58.03	56.96	57.43
A_5 B2	56.75	57.32	56.25	56.77
Mean	57.69	58.10	57.24	

Painting 1(C)Analysis of variance For humidity by hundred of moringa bread maker .

Source	**D.F.**	**SS**	**MSS**	**F- cal**	**Importance**

A	4	93,000	23,250	1539.310	**0.0000**
B	1	7,781	7,781	515.172	**0.0000**
A ×B	4	0.219	0.055	3,621	**0.0104**
VS	2	11.125	5,562	368,276	**0.0000**
A XC	8	4.906	0.613	40.603	**0.0000**
B X VS	2	0.344	0.172	11,379	**0.0001**
A X Bx VS	8	5.531	0.691	45,776	**0.0000**
Error	60	0.906	0.015		
Total	89	123,812			

Regarding the average values of the moisture content of the moringa paneer , it was observed that the maximum humidity (59.20%) was in sample case prepared with 10% moringa leaf extract (A_3) followed by A_4 , some samples, while the lowest humidity content (56.31%) was note In A_1sample. Significant differences were observed between A_1 , A_2 , A_3, A_4, A_5, samples When compared with A another.

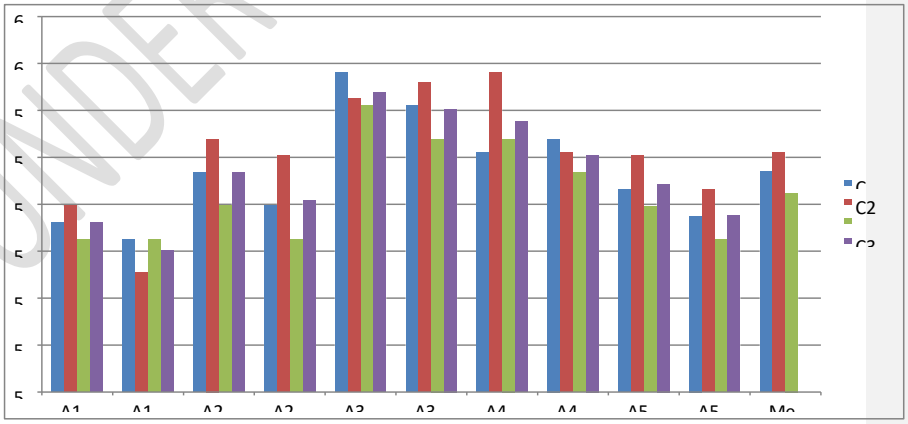


Fig. 1: Effect of miscellaneous moringa leaf extract, coagulants And

temperature levels on humidity by hundred score of moringa bread.

2.Grease:

The fat content of moringa paneer as affected by different factors were presented in (A & B) and its analysis of variance .

About the average values of fat content moringa paneer , it was observed that maximum fat (25.26%) was in case of sample prepared with ten% moringa leaves extract (A_3) follow up by ($A4_)$, while the lowest fat content (24.02) was noted in sample $_{A1}$. THE significant differences were observed In between A_1, A_3, A_4 some samples.

Painting 2 (Ale effect of moringa leaves extract (A), Coagulants (B),Temperature (VS), on fat by hundred of moringa bread maker .

Treatment	**B1**	**B2**	**C1**	**C2**	**C3**	**Mean**
A_1	24h15	23.89	24.08	23.99	23.99	24.02
A_2	24h60	24h35	24h45	24.83	24.14	24h47
A_3	25.36	25.17	25.36	25.38	25.05	25.26
A_4	25.19	24h90	25.05	25.34	24h75	25.04
A_5	24h50	24h43	24:33	24h60	24h47	24h46
B1						
B2						

C1	24h79	24h52				24h65
C2	24.95	24h70				24.82
C3	24h54	24h42				24h48
Mean	24h76	24h54	24h65	24.82	24h48	

Treatment	**A**	**B**	**VS**	**A × B**	**A × C**	**B × C**	**A × B × C**
SE (M)	0.0380	0.0240	0.0294	0.0537	0.0658	0.0416	0.1622
SE (D)	0.0537	0.0339	0.0416	0.0760	0.0930	0.0588	0.2293
CD	0.1075	0.0679	0.0832	BORN.	0.1862	BORN.	0.4586

Painting 2 (Wheat mean effect of ABC on fat by hundred of moringa bread maker .

Treatment	**C1**	**C2**	**C3**	**Mean**
A_1 B1	24h30	24h18	23.99	24h15
A_1 B2	23.69	23.99	23.99	23.89
A_2 B1	24h90	24h60	24h30	24h60

A 2 B2	24h76	24h30	23.99	24h35
A 3 B1	25:35	25.52	25.21	25.36
A 3 B2	25.42	25.21	24h90	25.17
A 4 B1	25:47	25.21	24h90	25.19
A 4 B2	25.21	24h90	24h60	24h90
A 5 B1	24h75	24h45	24h30	24h50
A 5 B2	24h45	24.21	24h65	24h43
Mean	24.83	24.64	24h48	

Painting 2 (C)Analysis of gap for fat by hundred of moringa bread maker .

Source	D.F.	SS	MSS	F- cal	Importance
A	4	17,957	4,489	170,259	**0.0000**
B	1	1.031	1.031	39.111	**0.0000**
A ×B	4	0.121	0.030	1,148	**0.3428**
VS	2	1,832	0.916	34,741	**0.0000**
A XC	8	1,289	0.161	6.111	**0.0000**
B X VS	2	0.074	0.037	1.407	**0.2527**
A X Bx VS	8	0.789	0.099	3,741	**0.0013**
Error	60	0.582	0.026		
Total	89	38,258			

Regarding the average values of fat content of moringa paneer , it was

observed that the maximum fat (24.76%) in the case of sample B_1, while the minimum fat (24.54) In B2 some samples. THE significant differences were observed between B_1, B2 sample When compared with A another.

The average interaction of the treatment combination A×B×C, percentage of moringa fat paneer , it was observed that the maximum score (25.52) in A3×B1×C2 in the samples, while the minimum score (23.69) in A1×B2×C1 some samples.

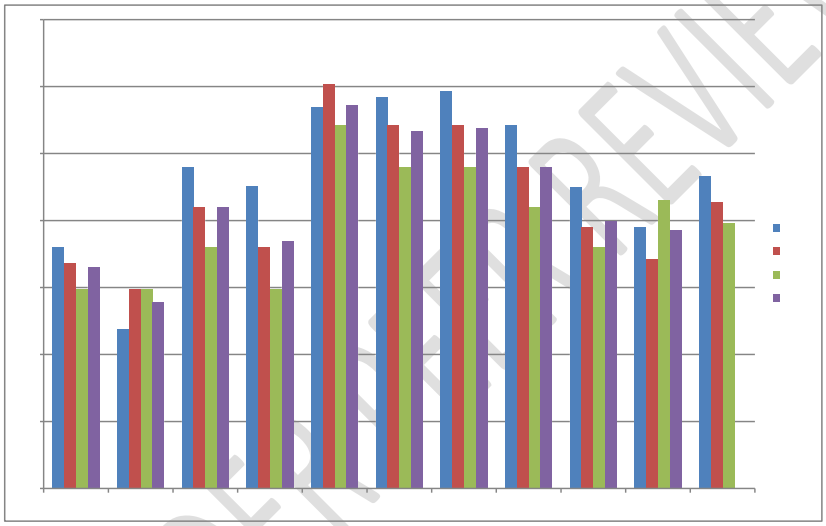


Figure 2: Effect of miscellaneous moringa leaf extract, coagulants And temperature levels on fat by hundred score of moringa bread maker .

3. Protein: -

THE protein percent In THE samples bread maker using Moringa leaf extract has various combinations the levels were observed In the laboratory.

The protein content of moringa paneer affected by different factors were

presented in Table 3 (A and B) and its analysis of variance.

Painting 3(A). THE effect of moringa leaves extract (A), Coagulants (B), Temperature (VS), on proteins by hundred of moringa bread maker .

Treatment	B1	B2	C1	C2	C3	Mean
A 1	14.12	13.97	14.07	14.03	14.03	14.04
A 2	2:38 p.m.	14.24	14.29	14.52	14.12	2:31 p.m.
A 3	2:90 p.m.	14.72	14.83	14.95	2:65 p.m.	14.81
A 4	2:75 p.m.	14.56	2:65 p.m.	2:85 p.m.	2:47 p.m.	2:65 p.m.
A 5	2:32 p.m.	14.16	14.22	2:38 p.m.	14.12	14.24
B1						
B2						
C1	2:49 p.m.	14.34				2:41 p.m.
C2	2:65 p.m.	2:44 p.m.				14.54
C3	2:35 p.m.	2:20 p.m.				14.27
Mean	2:49 p.m.	2:32 p.m.	2:41 p.m.	14.54	14.27	

Factors	A	B	VS	A × B	A × C	B × C	A × B × C
SE(M)	0.012	0.008	0.010	0.018	0.022	0.014	0.031
SE(D)	0.018	0.011	0.014	0.025	0.031	0.019	0.044

CD	0.036	0.023	0.028	BORN.	0.063	0.039	0.089

Painting 3(B). THE mean effect of ABC on protein by hundred of moringabread maker .

Treatment	**C1**	**C2**	**C3**	**Mean**
A $_1$ B1	14.12	14.21	14.03	14.12
A $_1$ B2	14.03	1:85 p.m.	14.03	13.97
A $_2$ B1	2:38 p.m.	14.56	14.21	2:38 p.m.
A $_2$ B2	14.21	2:48 p.m.	14.03	14.24
A $_3$ B1	14.92	15.05	14.74	2:90 p.m.
A $_3$ B2	14.74	14.86	14.56	14.72
A $_4$ B1	14.74	14.96	14.56	2:75 p.m.
A $_4$ B2	14.56	2:70 p.m.	2:38 p.m.	14.56
A $_5$ B1	14.29	2:48 p.m.	14.21	2:32 p.m.
A $_5$ B2	14.16	14.29	14.03	14.16
Mean	2:41 p.m.	14.54	14.27	

Painting 3(C). Analysis of variance For protein by hundred of bread maker of moringa .

Source	D.F.	SS	MSS	F- cal	Importance
A	4	7,066	1,767	616,705	**0.0000**
B	1	0.629	0.629	219,545	**0.0000**
A ×B	4	0.010	0.002	0.852	**0.4979**
VS	2	1,092	0.546	190,568	**0.0000**
A × VS	8	0.328	0.041	14,318	**0.0000**
B × VS	2	0.020	0.010	3.409	**0.0396**
A × B ×C	8	0.100	0.012	4,347	**0.0004**
Error	60	0.172	0.003		
Total	89	9,416			

It was observed that the main effects of A, B, and C were found highly significant and all first-order, second-order and ABC were Also find significant.

Regarding the average values of protein content of moringa paner, it was observed that maximum protein (14.81%) was in Sample case prepared with 10% moringa leaf extract (A3) followed by Sample A4, while the lowest protein content (14.04%) was noted in samples A1.Significant differences were observed between A1, A2, A3 A4 and A5 samples When compared to another.

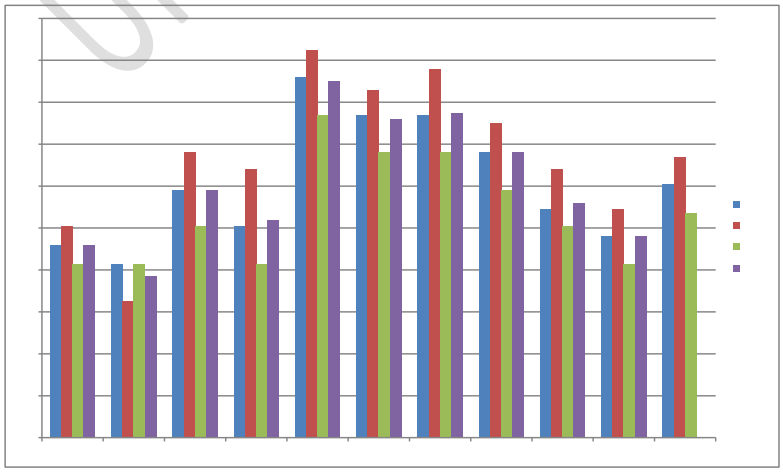


Figure 3: Effect of miscellaneous moringa leaf extract, coagulants And temperature levels on protein by hundred score of moringa bread maker .

4. Lactose-

Painting 4.(A)The effect of moringa leaves extract (A), Coagulants (B), Temperature (VS), on Lactose by hundred of moringa bread maker .

Treatment	B1	B2	C1	C2	C3	Mean
A_1	1.85	1.83	`1.84	1.83	1.84	1.83
A_2	1.88	1.86	1.87	1.90	1.85	1.87
A_3	1.95	1.93	1.94	1.96	1.92	1.94
A_4	1.93	1.90	1.92	1.94	1.89	1.91
A_5	1.87	1.85	1.86	1.88	1.85	1.86
B1						
B2						
C1	1.89	1.87				1.88
C2	1.92	1.89				1.90
C3	1.88	1.86				1.87
Mean	1.89	1.87	1.88	1.90	1.87	

Factors	A	B	VS	A × B	A×C	B × C	A × B × C
SE(M)	0.019	0.012	0.015	0.027	0.034	0.021	0.048
SE(D)	0.027	0.017	0.021	0.011	0.048	0.030	0.068
CD	0.055	0.035	0.043	BORN.	BORN.	BORN.	0.136

Painting 4(B). THE mean effect of ABC on Lactose by hundred of moringa bread maker .

Treatment	C1	C2	C3	Mean
A_1 B1	1.85	1.86	1.84	1.85
A_1 B2	1.84	1.81	1.84	1.83
A_2 B1	1.88	1.91	1.86	1.88
A_2 B2	1.86	1.90	1.84	1.86
A_3 B1	1.95	1.97	1.93	1.95
A_3 B2	1.93	1.95	1.91	1.93
A_4 B1	1.93	1.96	1.91	1.93
A_4 B2	1.91	1.93	1.88	1.90
A_5 B1	1.87	1.90	1.86	1.87
A_5 B2	1.85	1.87	1.84	1.85

Mean	1.88	1.90	1.87	

Painting 4(C). Analysis of variance For Lactose by hundred of moringa bread maker .

Source	D.F.	SS	MSS	F- cal	Importance
A	4	0.121	0.030	45,609	**0.0000**
B	1	0.010	0.010	15,482	**0.0002**
A ×B	4	0.000	0.000	0.092	**0.9847**
VS	2	0.018	0.009	13,897	**0.0000**
A XC	8	0.007	0.001	1,384	**0.2220**
B X VS	2	0.000	0.000	0.368	**0.6940**
A X Bx VS	8	0.002	0.000	0.350	**0.9420**
Error	60	0.040	0.001		
Total	89	0.040			

It was observed that the maximum lactose (1.94%) was in case of sample prepared with ten% moringa leaves extract (A_3) follow up by sample A_4, while the lowest lactose content (1.83%) was noted in samples A_1. THE significant the differences were observed In between A_1, A_2, A_3, A_4, A sample $_{of\,5}$. Concerning the average values of lactose content of moringa paneer , he was observed that the maximum lactose (1.89%) in the case of sample B_1 , while minimum in sample B_2. Significant differences were observed between B1, $_{B2}$ sample when compared with with others.

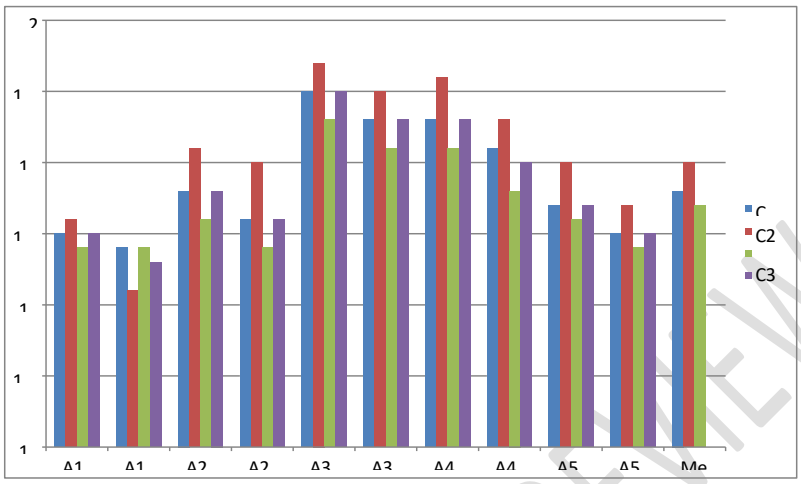


Figure 4: Effect of miscellaneous moringa leaf extract, coagulants And temperature levels on lactose by cent of moringa bread.

5. Ashes: -

Table 5(A) THE effect of moringa leaves extract (A), Coagulants (B), Temperature (VS), on Ash by hundred of moringa bread maker .

Treatment	B1	B2	C1	C2	C3	Mean
A_1	2.05	2.03	2.04	2.03	2.04	2.03
A_2	2.08	2.07	2.07	2.11	2.05	2.07
A_3	2.16	2.14	2.15	2.17	2.13	2.15
A_4	2.14	2.11	2.13	2.15	2.10	2.12
A_5	2.08	2.05	2.06	2.09	2.05	2.06

B1						
B2						
C1	2.10	2.08				2.09
C2	2.12	2.09				2.10
C3	2.08	2.06				2.07
Mean	2.10	2.07	2.09	2.10	2.07	

Factors	**A**	**B**	**VS**	**A × B**	**A × C**	**B × C**	**A × B × C**
SE (M)	0.007	0.004	0.005	0.010	0.012	0.025	0.017
SE (D)	0.010	0.006	0.008	0.014	0.017	0.035	0.025
CD	0.020	0.013	0.016	BORN.	BORN.	BORN.	BORN.

Painting 5(B). THE mean effect of ABC on Ash by hundred of moringa bread maker .

Treatment	**C1**	**C2**	**C3**	**Mean**
A $_1$ B1	2.05	2.06	2.04	2.05
A $_1$ B2	2.04	2.01	2.04	2.03
A $_2$ B1	2.08	2.12	2.06	2.08
A $_2$ B2	2.06	2.11	2.04	2.07
A $_3$ B1	2.16	2.18	2.14	2.16

A_3 B2	2.14	2.16	2.12	2.14
A_4 B1	2.14	2.17	2.12	2.14
A_4 B2	2.12	2.14	2.08	2.11
A_5 B1	2.07	2.11	2.06	2.08
A_5 B2	2.05	2.07	2.04	2.05
Mean	2.09	2.11	2.07	

Painting 5.(C) Analysis of variance For Ash by hundred of bread maker of moringa .

Source	D.F.	SS	MSS	F- cal	Importance
A	4	0.148	0.037	38,470	**0.0000**
B	1	0.011	0.011	11,803	**0.0011**
A ×B	4	0.001	0.000	0.199	**0.9380**
VS	2	0.023	0.011	11,819	**0.0000**
A × VS	8	0.010	0.001	1.308	**0.2569**
B ×C	2	0.001	0.000	0.445	**0.6427**
A × B × VS	8	0.002	0.000	0.262	**0.9755**
Error	60	0.058	0.001		
Total	89	0.253			

THE ash by hundred In THE sample of bread maker using moringa extract combination levels were observed In THE laboratory.

The ash content of moringa paneer affected by different factors were presented in (A & B) and its analysis of variance.

Concerning the average ash content values of moringa paneer , it was observed that the maximum ash (2.10%) in the case of samples B_1, while the minimum in sample B_1. Significant differences were observed between B_1, B_2 sample.

THE effect type of temperature (VS) on ash content of moringa bread maker ,it was revealed that the maximum ash (2.10%) in the case of a sample prepared with 80°C temperature (C_2) And minimum ash content (2.07%) observed In $_{Sample}$ C3.

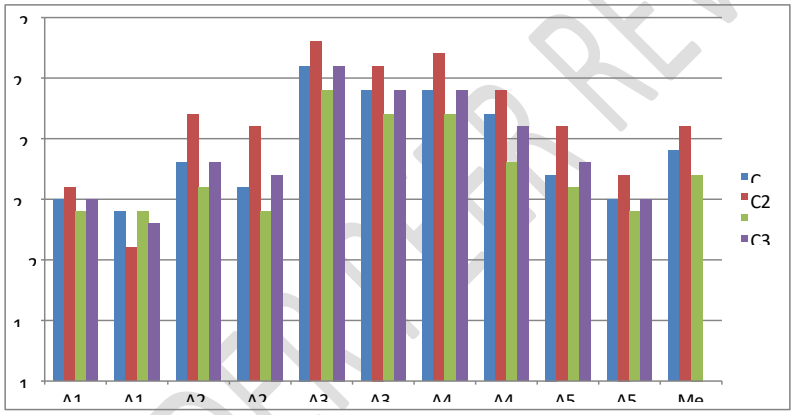


Figure 5: Effect of miscellaneous moringa leaf extract, coagulants And temperature levels on ash by cent of moringa bread .

Conclusion:

Data obtained based on the sensory and physical qualities of Moringa paneer prepared from different levels of moringa leaf extract , coagulants and temperature . The overall suitability of moringa paneer was found in samples prepared Since ten% moringa leaves extract, citric acid (2% solution) at a

temperature of 80 ^{0} C, which is the best compared to others combination of treatments. We therefore conclude that 10% of moringa leaves extract can be easily mixed In milk has produce GOOD quality moringa breader , he East appropriate For nutritional importance.

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