Sensory analysis of whey based mango beverage using betel leaves distillate

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■ **Abstract :** Whey based mango beverage was prepared by using from chhana whey and mango juice with the addition of betel leaves distillate. Mango juice available in the market was used in the present investigation. In the preparation of beverages the volumes of Mango juice (12%), sugar (7%) and different concentration of Betel leaves distillate (0, 1, 2, 3%) into chhanna whey (78-75 %). The overall acceptability was rated as 7.8, 8.0, 8.5 and 8.00 in the treatment of T_0 , T_1 , T_2 and T_3 , respectively. Sensory analysis of product includes colour and Appearance, Flavour and Mouthfeel. After sensory analysis on the basis of 9 point Hedonic Scale T_2 treatment is mostly liked by judges.

■ **Key words :** Whey beverage, Mango, Betel leaves distillate

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