



## Effect of *Aloe vera* incorporation on chemical and microbial characteristics of fresh *Peda*

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**ABSTRACT :** The present investigation was intended to study the effect of incorporation of *Aloe vera* juice on chemical and microbial characteristics of *Peda*. The *Peda* was prepared from standardised buffalo milk and experiment was laid out in Completely Randomized Design with five treatments: 0 per cent control sample ( $T_0$ ), 5 per cent ( $T_1$ ), 10 per cent ( $T_2$ ), 15 per cent ( $T_3$ ) and 20 per cent ( $T_4$ ) incorporation of *Aloe vera* juice to *Peda*, by weight of *Khoa* after patting stage. The fresh *Peda* samples were analysed for chemical (moisture, fat, protein, ash and acidity) and microbial (total plate, yeast and moulds and coliform counts) qualities. The control had lowest moisture (15.42%), ash (2.66%) and acidity (0.55% of LA) as compared to experimental samples, while  $T_4$  had the highest moisture (16.98%), ash (2.89%) and acidity (0.60% LA). However, carbohydrate content decreased and there was no significant difference in fat, protein and ash with incorporation of *Aloe vera* juice as compared to control. Though the moisture, acidity and total carbohydrate were influenced by the level of *Aloe vera* juice incorporation, it remained within the FSSAI standards. The total plate count and yeast and mould count of  $T_0$  sample was significantly higher than the other samples.

**KEY WORDS :** *Peda*, *Khoa*, *Aloe vera*, Chemical, Microbial qualities

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