

SCOPE OF INVESTIGATION

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This study on the "Development of Cheese cake type dessert with Soybean" was planned with the major objectives of developing cheese cake type dairy analogue with the desirable organoleptic qualities. This was carried out with the specific objectives mentioned below:

1. To establish processes and procedures required for the preparation of "muska", an uncured softcheese type product, which involves the conversion of soybean to soymilk, soymilk to soycurd and subsequent conversion of soycurd to soymuska.
2. To optimise processing conditions for the preparation of cheese cake with egg as a coagulant.
3. To investigate the scope of incorporating thickening agents to substitute egg in the preparation of cheese cake.
4. To explore the possibility of incorporating various flavouring and colouring concentrates for improving the organoleptic characteristics of soy cheese cake.
5. To characterise the standardised product in terms of chemical, microbial, and sensory quality parameters during processing and refrigerated storage.