CONTENTS

CHAI	PTERS	Page no.			
1.	Introduc	1.1 - 1.6			
2.	Review o	Review of Literature			
3.	Scope of	Scope of Investigation			
4.	Methods	4.1 - 4.19			
	4.1	Preparatory Methods	4.1 - 4.7		
	4.1.1	Selection of raw material	4.1 - 4.3		
	4.1.2	Steps for Cheese cake preparation	4.3 - 4.7		
	4.1.2.1	Preparation of Soymilk	4.3 - 4.5		
	4.1.2.2	Whey	4.5		
	4.1.2.3	Preparation of lactic culture	4.6		
	4.1.2.4	Conversion of soymilk to soycurd	4.6		
	4.1.2.5	Conversion of Soycurd to cheese cake	4.6		
	4.1.3	Preparation of other ingredients	4.7		
	4.2	Analytical Methods	4.8 - 4.18		
	4.2.1	Sensory Methods	4.8 - 4.10		
	4.2.1.1	Selection of Judges	4.8		
	4.2.1.2	Development of score card	4.9		
	4.2.1.3	Sample presentation for panelists evaluation.	4.9		
	4.2.2	Physical and chemical methods	4.9 - 4.18		
	4.2.2.1	Measurement of yield	4.11		
	4.2.2.2	Measurement of pH	4.11		

	4.2.2.3	Synerisis	4.11
	4.2.2.4	Curd tension	4.11 - 4.12
	4.2.2.5	Gel strength	4.12
	4.2.2.6	Measurement of titratable acidity	4.12 - 4.13
	4.2.2.7	Moisture	4.13
	4.2.2.8	Protein estimation	4.14
	4.2.2.9	Fat	4.14 - 4.15
	4.2.2.10	Total Ash	4.15
	4.2.2.12	Carbohydrates	4.15
	4.2.3	Microbiological analysis	4.16 - 4.18
	4.2.3.1	Preparation of dilution blanks	4.16
	4.2.3.2	Sampling of cheese cake	4.16 - 4.17
	4.2.3.3	Total plate count	4.17
	4.2.3.4	Yeast and mould count	4.17
	4.2.3.5	Coliform count	4.17 - 4.18
	4.2.3.6	Psychrophillic count	4.18
	4.2.3.7	Total aerobic spore count	4.18
	4.3	Statistical methods	4.19
5.	Results		
	5.1	Preparation of cheese cake from soybean	5.1 - 5.34
	5.1.1	Conversion of soymilk to soycurd with commerical "dahi" samples	5.2 - 5.3
	5.1.2	Developed titratable acidity and pH	5.3 - 5.5
	5.1.3	Effect on curd tension	5.5 - 5.6
	5.1.4	Effect on synerisis	5.7 - 5.9

.

•

5.1.5	Efect of adding different ferment- able sugar containing ingredients on soycurd forming properties.	5.9 -5.28
5.1.5.1	Addition of different fermentable Sugar containing ingredients singly	5.10 - 5.14
5.1.5.2	Effect of combining different fer- mentable sugar containing ingre- dients.	5.14 - 5.28
5.1.5.2.1	Combination of soymilk containing sucrose with whey, R S M and lactose powder	5.15 - 5.17
5.1.5.2.2	Combination of soymilk containing ing whey with RSM and lactose	5.17 - 5.20
5.1.5.2.3	Combination of RSM containing soymilk with lactose	5.20 - 5.28
5.1.6	Treatment of soymilk with bay leaves and lemongrass	5.28 - 5.34
5.1.6.1	Effect on curd forming properties	5.29 - 5.32
5.1.6.2	Effect on the sensory properties	5.32 - 5.34
5.2	Effect of various additives and treatment on product quality.	5.34 - 5.85
5.2.1	Effect of egg concentration and setting temperature on the quality of cheese cake.	5.35 - 5.47
5.2.2	Replacement of egg with other thickening agents.	5.47 - 5.85
5.2.2.1	Optimisation of concentration level and setting temperature for rice.	5.53 - 5.60
5.2.2.2	Optimisation of concentration level and setting temperature for wheat.	5.60 - 5.67
5.2.2.3	Optimisation of concentration level and setting temperature for potato.	5.67 - 5.73
5.2.2.4	Effect of bay leaves and lemongrass treatments.	5.73 - 5.75

	5.2.2.5	Addition of colouring and flavour- ing agents.	5.75 - 5.82
	5.2.3	Standardised process for the preparation of soybean based cheesecake.	5.82 - 5.85
	5.3	Characterisation of cheese cake interms of composition, microbiological and shelf-life characteristics.	5.86 - 5.96
	5.3.1	Gross compositional changes during different stages of "muska" preparation.	5.86 - 5.89
	5.3.2	Gross compositional characteristics of cheesecakes.	5.89 - 5.91
	5.3.3	Storage and shelf-life character- istics of cheese cake.	5.91 - 5.96
6.	Discussi	on	6.1 - 6.10
7.	Summary	and Conclusions	7.1 - 7.7
8.	Bibliogr	aphy	8.1 - 8.30
9.	Appendix		A.1 - A.28

•