

SCOPE OF INVESTIGATION

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With the ultimate objective of utilising soybean in the development of cheese spreads, with flavour profile acceptable to the Indian palate, the scope of this investigation is presented as follows:

1. To develop quick ripening, mild flavoured soy based cheese spreads employing both slurry and blend approach.
2. To optimise the processing conditions for obtaining spreads most acceptable to the Indian palates.
3. To investigate the scope of incorporating common herbs and spices as additional flavouring agents.
4. To characterise the product in terms of chemical and microbiological quality parameters during processing, and
5. To determine the shelf-life of the spread stored under refrigerated conditions in terms of sensory, chemical, and microbiological parameters.