

## **Quality Parameters of Kulfi By Utilizing Different Combinations of (*Ocimum Basilicum*) Basil**

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### ***ABSTRACT***

The present investigation was made with an attempt to develop a herbal kulfi by partial addition with different level of *Ocimum basilicum*, evaluate the effect on microbial quality by addition of basil extract. The *kulfi* samples of different treatments and control Physico-chemical analysis fat percentage, total solids, acidity, protein, moisture, ash, melting resistance was done for estimating its nutritional content and safety and Organoleptic characteristics like (flavour and taste, body and texture, colour and appearance) by trained panel list using 9-point hedonic scale. The treatments containing 7% level basil extract score the highest value. Microbiological analysis was carried out to assess the shelf life of the best treatments T<sub>2</sub> checked through SPC, yeast and mould count, and presumptive coli form test. The results revealed less than 100/g (standard value) yeast and mould count and negative coli form test when compared with the standards given by PFA. Thus as for as product acceptability judged by Organoleptic evaluation and therapeutic value is concern, the treatment can be rated as T<sub>2</sub>>T<sub>0</sub>>T<sub>1</sub>>T<sub>3</sub>.

**Keywords:** Basil, Kulfi, Coliform, Yeast and Mould, SPC,