

JUNAGADH AGRICULTURAL UNIVERSITY
RESEARCH RECOMMENDATIONS FOR FARMERS COMMUNITY

IX. DAIRY SCIENCE – FOOD PROCESSING TECHNOLOGY & BIO ENERGY

One recommendations developed by this group is described herein.

1. Incorporation of *Cucurbita pepo* (pumpkin) pulp for the preparation of value added flavoured buffalo milk

The dairy entrepreneurs are informed to incorporate 15 % *Cucurbita pepo* (pumpkin) pulp and 10 % ground sugar for the preparation of good and acceptable quality Pumpkin flavoured buffalo milk. The shelf life of good quality pumpkin flavoured buffalo milk can be maintained for at least 6 months at room temperature subjecting to “in bottle heat treatment” at 110 ± 2 °C for 15 minutes after filling into cleaned and sterilized glass bottle.



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