

CONTENTS

IDA-1049	STUDIES ON EFFECT OF CLIMATIC PARAMETERS ON MILK QUALITY OF DEONI CATTLE	PATANGE, S.B, CHAUHAN, D. S. AND DABHEKAR, A.G*	64
IDA-1050	OPTIMIZATION OF LEVEL COCONUT AND WHEAT BRAN IN PREPARATION OF $GULABJAMUN$	BHAGYASHRI . V. RONGE*, RAHUL. J. DESALE AND SHRIKANT. S. GORE	65
IDA-1051	STUDIES ON SENSORY PROPERTIES AND COST OF PRODUCTION OF <i>PANEER</i> WHEY BEVERAGE BLENDED WITH BOTTLE GOURD (<i>LAGENARIA SICERARIA</i>) EXTRACT	H. R. TIDAKE* AND SHINDE, A. T.	65
IDA-1052	PROCESS OPTIMIZATION FOR PRODUCTION OF FRUIT KEFIR	JADHAV, S.R*., DESALE, R.J. AND CHAUDHARI, D.M.	66
10A-1053	SENSORY QUALITY OF DRUMSTICK (MORINGAOLEIFERA L.) WHEY BEVERAGE	S.M.KHUPSE, K.D.CHAVAN AND K.D.MORE*	67
IDA-1054	ECONOMIC PERFORMANCE OF NA VNATH MILK PROCESSING UNIT FOR SUSTAINABLE DAIRY FARMING	DR. J. S. KUMBHAR*, MR.K.J.KAMTHE AND DR. T.B. DEOKATE	67
IDA-1055	IMP ACT OF CLIMATIC PARAMETERS ON MILK PRODUCTION ON MURRAH BUFFALOES	KAMBLE, S.S, PAWAR, N.S.* AND CHAUHAN, D. S.	68
IDA-1056	IMPACT OF SEASON AND STAGE OF LACTATION ON MAJOR MINERALS CONTENTS IN RED SINDHI CATTLE MILK	CHETAN CHOUGALE, PALLAVI D. MALI*, VAISHNAVI KHOMANE AND R. J DESALE	68
IDA-1057	STUDY ON SENSORY AND PHYSICO-CHEMICAL PROPERTIES OF PANEER WHEY BEVERAGE ADDED WITH SRAWBERRY (FRAGARIA ANANASSA) PULP	WAYCHAL S. N*, PADGHAN. P.V., AND ZINE P.L.	69
IDA-1058	STUDY THE PHYSICO-CHEMICAL QUALITY OF KALAKAND BLENDED WITH SAPOTA PULP	A. P. CHA WKE*, A. V. GHARATKAR,P. D. MALI AND V. D. BORKAR	69
IDA-1059	PROCESS OPTIMISATION FOR THE PREPARATION OF BAEL AND WHEY PROTEIN ENRICHED NUTRITIONAL WHEY BEVERAGES.	DR R. G. NIMASE*, DR. R. J. DESALE, R. V. BANKAR, DHAGE S. A. AND DEOKAR D. K.	70
IDA-1060	STUDY THE PHYSICO-CHEMICAL QUALITY OF CHHANABURFI BLENDED WITH CHOCOLATE FLAVOURED WHEY PROTEIN POWDER	A. V. GHARATKAR*, A. P. CHAWAKE AND C. C. CHOUGALE	71
IDA-1061	PREPARATION AND COMPARA TIVE EVALUATION OF LP TREATED SHELF-LIFE ENHANCED (SLE) KHOA AND FRESH MILK KHOA	A. B. RASKAR, S. M. BAGUL* AND S. H. TERDE	71
IDA-1062	ELEVATING DAIRY EXCELLENCE WITH PRECISION FEEDING FOR SUSTAINABLE EFFICIENCY AND PROFIT ABILITY IN COWS	M. U. TANPURE*, S. H. MANE, S. B.BHALERAO, R. G. NIMASE AND V. E. NARWADE	72
IDA-1063 \	MANAGEMENT PRACTICES ADOPTED BY GOAT OWNERS OF SELF-HELP GROUP UNDER MAVIM UNDER AKOLA DISTRICT	MOTE JYOTI*, . DR.K.U.BIDWE AND DR. K.D.MORE	72
IDA-1064	CATTLE DISEASE PREDICTION USING MACHINE LEARNING TECHNIQUES	ANIRUDH GOTE*,DEV CHABADA,POURNIMA BHOSALE, URVI SHAH,SUV ARNA BHAGWAT AND PARIKSHIT MAHALLE	73
IDA-1065	SENSORY QUALITY OF RED PUMPKIN (CUCURBITA PEPO L) BURFI	K.D.MORE* , K.D.CHAVAN, S.M.KHUPSE AND J.Y.MOTE	74
IDA-1066	WHEY POPSICLES - A SUSTAINABLE APPROACH FOR THE DAIRY INDUSTRY	D.D. PATANGE*, MALVE M.S. MEMANE C.V. AND KADPE B. B	74
IDA-1067	ENTOMOPATHOGENIC FUNGI: MANAGEMENT OF HEMATOPHAGOUS INSECTS IN CATTLE	MORE SANTOSH KUMAR*, SOMNATH MANE, DHIRAJ KANKHARE AND ANUJA GADHAVE	75
IDA-1068	STUDIES ON EFFECT OF CLIMATIC PARAMETERS ON MILK QUANTITY OF DEONI CATTLE	PATANGE S.B., CHAUHAN D.S. AND EERABATTINI S.S.	76
IDA-1069	EFFECT OF DIFFERENT METHODS OF SILAGE MAKING ON PRESERVATION AND NUTRITION RETENTION	BADE SANDHYA* AND Dr. S.H. MANE	76
IDA-1070	RELATIONSHIPS BETWEEN MILK YIELD AND UDDER MEASUREMENTS IN HARDHENU CATTLE	MUNINDERKHA TANA, C.S. PATIL*, Y.C. BANGAR, S.S. DHAKA, ANKIT MAGOTRA AND ANIL CHITRA	77
IDA-1071	MULTIVARIATE ANALYSIS OF CONFORMATION TRAITS IN CONJUNCTION WITH PRODUCTION TRAITS IN HARDHENU CROSSBRED CATTLE	C.S. PATIL*, Y.C. BANGAR, S.S. DHAKA, ANKIT MAGOTRA, ANIL CHITRA AND KAMALDEEP	78
IDA-1072	EFFECT OF TEMPERATURE-HUMIDITY INDEX (THI) ON REPRODUCTION AND PRODUCTION PERFORMANCE IN	U. S. GAIKWAD, A. C. TAWDAR, S. A. DHAGE AND D. K. DEOKAR	78

SENSORY QUALITY OF DRUMSTICK (MORINGA OLEIFERA L.) WHEY BEVERAGE

S. M. KHUPSE¹, K. D. CHAVAN AND K. D. MORE

Department of Animal Husbandry and Dairy Science, Mahatma Phule Krishi Vidyapeeth, Rahuri-413 722, Dist. Ahmednagar, Maharashtra, India

Corresponding E-mail: shrikh04@gmail.com

krishnachavan158@gmail.com

Based on sensory evaluation the process for preparation of drumstick whey beverage was standardized. Firstly, pre-experimental trials were conducted. The slandered method was used for sensory evaluation. The experimental treatments prepared without drumstick pod powder (control) (T0), incorporation of 0.5 per cent drumstick pod powder (T1), 1 per cent (T2) and 1.5 per cent drumstick pod powder in the whey beverage (T3), and 8 per cent sugar. The mean sensory score for colour and appearance, consistency, flavor and overall acceptability ranged from 7.2 to 8.1, 7.4 to 7.9, 7.5 to 8.2 and 7.4 to 8.2 on day 0, respectively for the treatments T0, T1, T2 and T3.

Keyword: Whey, beverage, drumstick pod powder, RTS and sensory quality.

IDA-1054

ECONOMIC PERFORMANCE OF NAVNATH MILK PROCESSING UNIT FOR SUSTAINABLE DAIRY FARMING DR. J. S. KUMBHAR*, MR. K.J.KAMTHE AND DR. T.B. DEOKATE

Division of Agricultural Economics, College of Agriculture, Pune, Pin-411005 Corresponding E-mail: jyotibakumbhar@gmail.com

The Indian Dairy industry plays a vital role in the growth of the rural economy. A revival in economic activities, increasing per capita consumption of milk and milk products, changing dietary preferences and rising urbanization in India, has driven the dairy industry alone to grow by 9-11% in 2021-22. India is predominantly considered as agricultural and particularly a milk consumption country. Till now, about 58 per cent population of the country depend on agriculture for their livelihood from agriculture and allied sectors. The dairy sector provides income generation opportunities for millions of households and also serves as an essential food source for them. In this context present study was undertaken with objective to study the Economic performance of Navnath milk processing dairy unit for sustainable farming. The different processed milk products likes pasteurized milk, Dahi, Ghee, Amrakhand, Shrikhand, Butter milk and khoa were studied. The standard methodology was used for estimation of performance analysis of dairy products.

The Break-Even point level of Navnath Milk Processing unit of cow milk and toned milk is 5,71,273.94, 6,65,447 liters, respectively and the actual output was 43,16,664, 51,11,321 liters, respectively. It indicated that the actual collection of milk is higher than break-even point. The margin of safety was 3745390, 4445873 units respectively indicating a high margin of safety. The internal rate of return of Navnath milk processing unit is 20.67 percent which is quite higher than bank interest rate, The payback period of Navnath milk processing is 5.29 years. The results of benefit cost ratio of Navnath dairy for the financial year 2018-2019 was worked out to be 1.25, which indicates that the profitability of milk processing unit. It is conclude that from above results the Navnath mil processing dairy unit is economically viable and profitable business for sustainable farming. Keywords: benefit-cost ratio, internal rate of return, break-even point and margin of safety.