



Indian Farmer
Volume 9, Issue 09, 2022, Pp. 387-390.
Available online at: www.indianfarmer.net
ISSN: 2394-1227 (Online)

ORIGINAL PAPER



Preparation of papaya cheese

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Article Received: 14 September 2022

Published Date: 18 September 2022

Cheese is among of the very prominent and extensively utilized processed dairy commodities because it is a great culinary intake of high-quality protein, vitamins and micronutrients including absorbable supplemental calcium. In order to make cheese, dairy and a collagen thrombotic are required. The papaya's stickiness Papain, which has a significant dairy coagulation action and is especially proteolytic, is found in unprocessed fruits. With spontaneous catalysts that may be utilized to create cheeses for lacto-vegetarian people and sustainable markets, the utilization of certain flora proteases as milky coagulants is particularly intriguing. The papaya cheese typically has total soluble solids 68 to 70^o Brix. The crop has medicinal and aromatic value and also has some sensory qualities so some value-added products like papaya cheese can be prepared easily at home which has a good shelf life, cost-effective and good for human health.

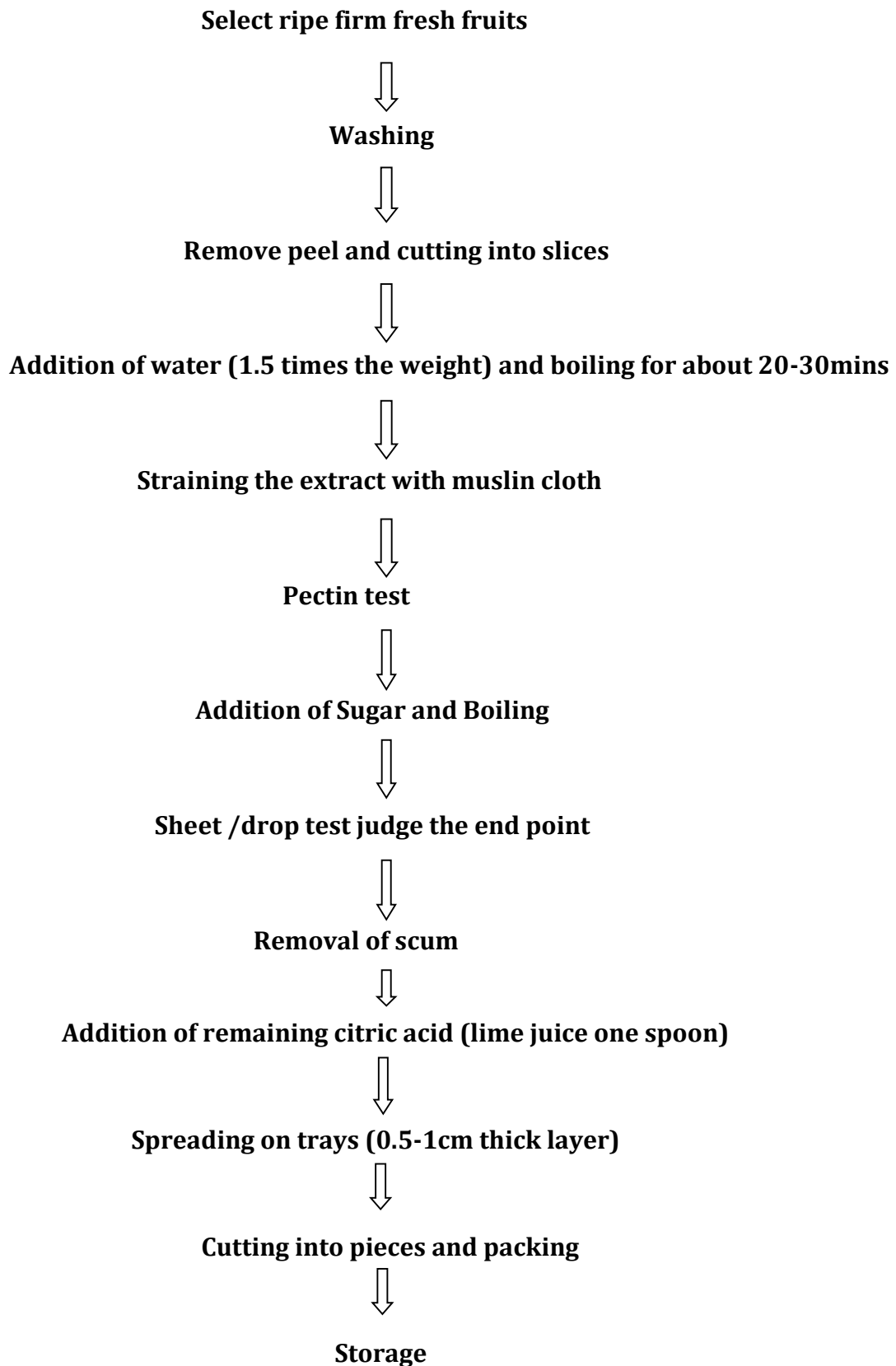
PROCEDURE OUTLINE

- Wash, peel and boil papaya in water very slightly.
- Remove the water from boiled papaya and put aside. Drain out excess water by sieving.
- Mix the pulp obtained from the papaya and put into a pan with sugar.
- Add citric acid or lime juice, cochineal (or any desirable food color) and butter.
- Mixing it properly
- Spread on a tray uniformly and cut into small cubes when it cools down.

PAPAYA CHEESE INGREDIENTS

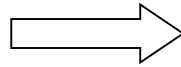
- Papaya pulp- 1kg
- Sugar- 1kg
- Citric acid- 1 spoon
- Butter- 2 spoon (for greasing the mould container)
- Water- 500ml
- Any food color

FLOW CHART OF PAPAYA CHEESE

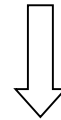




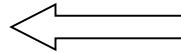
Step 1: Boil the papaya and cut into slices



Step 2: Grinding



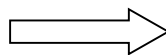
Step 3: Cook the papaya



Step 4: Addition of sugar



Step 5: Add lime juice

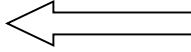


Step 6: Drop test





Step 8: Final product



Step 7: Spreading on tray

CONCLUSION

With the help hedonic scale, the result is analyzed. For preparation of cheese, we wash the papaya properly and proper weighing of the ingredients is done for adding adequate amount of sugar and lime concentration in it. The TSS of papaya cheese is 70⁰ Brix.