



## Yield and Quality Analysis of Paneer from Cow Milk and Buffalo Milk

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**Abstract:** Paneer is an acid and heat coagulated product but not a fermented product. In the present study different combinations of cow and buffalo milk was taken to prepare paneer. At first milk combination was heated to coagulation temperature of 75°C, 80°C and 85°C and was coagulated with 1% citric acid. Chemical analysis of paneer was done to evaluate its moisture content, protein content and fat content. The maximum yield of 163.955g paneer was observed for 700: 300 (buffalo: cow), 85°C coagulating temperature and 1% citric acid solution with a desirability value of 0.781. The maximum fat content of 61.0863% from paneer was observed for 740: 260 (buffalo: cow), 83.88°C coagulating temperature and 1% citric acid solution with a desirability value of 0.794. The maximum protein content of 18.7148% from paneer was observed for 700:300 (buffalo: cow), 85°C coagulating temperature and 1% citric acid solution with a desirability value of 0.908. The study concluded that 700: 300 (buffalo milk: cow milk) combination along with 80.73°C coagulating temperature and with 1% citric acid solution as coagulating agent given maximum yield of 165.642g paneer with 18.28% protein and 58.21% fat content.

**Keywords:** Chhana, Coagulating temperature, Coagulating agent, Paneer

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