



41. Semolina-milk dessert (*Fireen*) using dried milk

Type: Dairy product
Date:
Patent: NA

Name of Inventor
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Rather

Description of Technology

Cereal based dairy desserts are traditional products having a very long history of existence and forming one of the important milk based delicacies relished by people of India. Semolina milk dessert called *Fireen* in local parlance is a traditional Kashmiri cereal based dairy dessert with a wide spread consumer acceptability. It is being served at many festive occasions and is a common household dairy food product prepared during the holy month of Ramadan. However, there is a lack of uniformity in the quality of this product as its manufacture involves a traditional process which is unplanned and non-standardized, thus implying to a need for evolving a process for standardizing the technology of semolina milk dessert manufacture. With a view to have a product of uniform quality using available dairy and non-dairy ingredients, the study was envisioned to mitigate the problems of protein-calorie malnutrition in socially less privileged people and provide an opportunity for product diversification and production of this dessert at industrial level, thereby helping in the development of cottage/small scale industry. The results revealed that Semolina @ 10-12.5% in the mix yielded semolina milk dessert of most acceptable quality characteristics. 1:1 admixture (SMP/WMP) showed best results. Quantitative increase of dried milk up to the level of 17.5% (1:1 SMP/WMP) imparted richness of flavour and improved sensory quality of the semolina milk. Shelf life was found to be 10 days at $4\pm 1^{\circ}\text{C}$.

Impact

- Product diversification
- Extended storage life
- Utilization of surplus milk
- Compensate for the nutritional inadequacies

Commercial Applicability

- Promising local demand – household/ restaurants & other catering institutions.
- Satisfy the specific nutritional requirements of different consumer groups.