

# COMPARATIVE ANALYSIS OF PHYSICO-CHEMICAL PROPERTIES OF BUFFALO, CAMEL AND BLENDED (BUFFALO 70%: CAMEL 30%) MILK

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## ABSTRACT

The present study was conducted on comparative analysis of physico-chemical properties of buffalo, camel and blended milk. The buffalo milk is white in colour with and thick consistency, however, the camel milk is opaque white with salty in flavour. The fat ( $6.03 \pm 0.143\%$ ), SNF ( $9.44 \pm 0.016$ ), total solids ( $15.4 \pm 0.156$ ), lactose ( $5.00 \pm 0.091$ ) and protein ( $3.65 \pm 0.050\%$ ) of milk was significantly higher in buffalo as compared with camel milk. However, water content ( $88.40 \pm 0.143$ ) and freezing point ( $-0.519 \pm 0.002^\circ\text{C}$ ) was significantly higher in camel milk as compared with buffalo milk. The pH of camel milk ( $6.52 \pm 0.006$ ) was more acidic as compared with buffalo milk ( $6.73 \pm 0.012$ ). The physico-chemical properties of blended milk were observed.

**Key words:** Buffalo, Camel, Blended Milk and Physico-chemical