



Basundi

Product description, process description, factors affecting yield, physico-chemical changes during manufacture practice

- **Basundi** is prepared over several centuries in western and southern parts of India.
- Served during weddings and religious functions.
- **Heat-desiccated, thickened milk dessert, having white to light caramel colour, sweetish caramel aroma, creamy consistency with soft textured flakes that are uniformly suspended throughout product matrix.**
- Consumed directly as dessert, contains all solids of milk in an approximate two-fold concentration and sugar, which gives it high nutritive value.

Constituent	Range %
Fat	12-15
Protein	7-9
Lactose	9-11
Ash	1.3-1.5
Sugar	20-22
Total solids	49-57

Chemical composition of Basundi

Popular Milk Dessert in.....



ANDHRA PRADESH



KERALA



GUJARAT



TAMILNADU



MAHARASHTRA



KARNATAKA

Technology:

- Buffalo milk is preferably used for basundi (high total solids content).
- Prepared by heating whole milk in a pan over fire.
- Milk is thickened through evaporative heating with occasional scraping at bottom.
- With progressive boiling, more and more thickening of milk occurs.
- Milk is concentrated to consistency of condensed milk and sugar (about 15-17% of concentrated milk) is added and stirred into milk until it is fully dissolved.
- Pan is removed from fire, allowed to cool and the flavouring material is added.
- Powdered cardamom (about 0.02% of concentrated milk) is added and mixed, along with saffron and borneol (edible camphor) (about 0.02% each of concentrated milk) and stirring continued till desired consistency is achieved.
- End- product: pleasant caramel flavour and thick consistency. Served chilled.



Physicochemical Characteristics:

- Basundi has a white to light brown colour with a pleasant caramelized flavour.
- Creamy consistency and has a viscous body.
- Chemical composition depends on the initial composition of milk, degree of concentration of milk solids and the quantity of sugar added.



Innovations:

- Fat content of milk is standardized to about 5% (buffalo milk) and about 4% (cow milk) (fat : SNF ratio of about 0.5).**
- Homogenization of milk at 75 kg/cm² at 65°C imparts distinctively superior and rich body to finished product.**
- Milk may be concentrated by the Scraped Surface Heat Exchanger (thin film) when the product is made by the mechanized process.**
- Skim milk may be preheated to 90°C in a plate heat exchanger and concentrated by Reverse Osmosis process to 22% TS level. Then, cream is mixed to this milk concentrate for adjustment of fat content.**

- Conventional vacuum evaporator can be employed for concentration of milk to a predetermined level.
- For consumer-level marketing, the final product may be packaged in glass bottles, heat-sealable polypropylene cups with aluminium foil lids, metalized poly laminated pouches.
- Bulk packaging is used for institutional markets.
- For manufacture of long shelf life basundi, the UHT processing may be employed for milk concentrate, followed by aseptic packaging.

