

# **Characterization of Banana Flavoured Curd Powder Developed Using Spray Drying Technique**

AKASH BASU and KATHIRVELPILLAI A ATHMASELVI\*

Department of Food Process Engineering, School of Bioengineering, SRM Institute of  
Science and Technology, Kattankulathur 603203, India

akashbasu2008@gmail.com

Short title: **Banana Flavoured Curd Powder**

\***Correspondence:** Dr. K.A. Athmaselvi

Head of the Department

Food and Process Engineering

SRM Institute of Science and Technology

Chennai – 603203

India

Phone No. +91-960 000 7823

*E-mail:* [athmaphd@gmail.com](mailto:athmaphd@gmail.com)

**Summary**

This research communication describes to produce flavoured (Banana) curd powder. Previously mango flavoured curd powder has produced with similar compositions. The banana flavoured curd powder was developed in two different temperatures (150°C and 170°C) in various ratios with one control curd sample. The final powder was obtained in high quality which can be used directly or as an ingredient. The percentage of lactic acid in the developed powder showed the healthy amount of probiotic present in it.

The physical properties and probiotic growth of the banana flavoured curd powder, developed by spray drying technique, have been evaluated in this article. Various properties were analyzed, like moisture content, water activity, dispersibility, bulk and tapped density, porosity, particle morphology, colour analysis, pH, functional group identification using FTIR, identification of the pure culture and % of lactic acid for 3 different Curd and Banana ratio (1:0.5, 1:1, 0.5:1), respectively with one control curd sample. The lactobacillus strain found in this newly developed flavoured powder was *Lactobacillus curieae*. Lactic acid percentage showed contain of appropriate and healthy amount of probiotic and significant flavour in the newly developed powder. Future studies are focused on storage studies of the produced powders (mango flavoured and banana flavoured).