

Microbiology of milk products  
Topic - Microbiology of Soikhand

Soikhand is a fermented milk products. quite popular in western parts of country.

Whole milk pasteurized & cooled ( $3^{\circ}\text{C}$ ) is fermented with starter cultures to get Dahi, which is partially strained by hanging in muslin cloth for 8-10 hours to obtain chakka and whey. The solids mass of chakka is now mixed with sugar at desired level to obtain the final products.

Flavourings & colour may also be added, if desired.

Microbiological quality of soikhand very short information is available. Upadhyaya et al (1975) on market sample and Sharma et al (1980) on lab made samples indicated that the products was free from coliform.

Upadhyaya et al (1984) suggested that determination of microbial load could be used as a routine quality control test of Soikhand.

The contaminants may enter the products during centrifugation / straining or subsequent conversion of chakka to soikhand or through sugar.

However no food poisoning outbreak has been reported due to consumption of Soikhand.

## Microbiological Standards

### Chakka

Coliform  $> 10 / \text{gm}$   
Yeast & Mold  $> 20 / \text{gm}$

### Soikhand

Coliform  $> 10 / \text{gm}$   
Yeast & Mold  $> 50 / \text{gm}$   
Total count \_\_\_\_\_

## Question Answers

### True / False

- Q1. Soikhand is sweetened de-watered Dahi  
Q2. Chakka & Soikhand are the terms used for the same product.

### Fill in the Blanks

- Q1. The starters used in the preparation of Soikhand (Chakka) are \_\_\_\_\_ and \_\_\_\_\_.
- Q2. Soikhand is made from curd / Dahi and by \_\_\_\_\_ and \_\_\_\_\_.

## Reference

~~Comprehen~~ A Comprehensive Dairy Microbiology  
V.K. Batish, Simla gover, J.S. Yadav