



Study on Chemical Properties of Probiotic Shrikhand Prepared by Utilizing Arrowroot Powder (*Maranta arundinacea* L.)

Shubham Kadam ^{a+++*}, Sandip Ramod ^{a#}, Dwij Sawant ^{a++}, Pradnya Gudadhe ^{b†}, Narendra Prasade ^{a‡} and Vijay Kadav ^{a#}

^a Department of Animal Husbandry and Dairy Science, College of Agriculture, Dr. Balasaheb Sawant Konkan Krishi Vidyapeeth, Dapoli, Ratnagiri, Maharashtra, India.
^b AICRP on Tuber Crops, C.E.S., Wakawali Tal. – Dapoli, India.

Authors' contributions

This work was carried out in collaboration among all authors. All authors read and approved the final manuscript.

Article Information

DOI: <https://doi.org/10.9734/air/2024/v25i61194>

Open Peer Review History:

This journal follows the Advanced Open Peer Review policy. Identity of the Reviewers, Editor(s) and additional Reviewers, peer review comments, different versions of the manuscript, comments of the editors, etc are available here: <https://www.sdiarticle5.com/review-history/126116>

Original Research Article

Received: 12/09/2024
Accepted: 15/11/2024
Published: 27/11/2024

ABSTRACT

Present investigation was carried out at Dairy Science Laboratory of Department of Animal Husbandry and Dairy Science, College of Agriculture, Dr. BSKKV., Dapoli (M.S.) to study the Utilization of Arrowroot Powder (*Maranta arundinacea* L.) in the Preparation of Probiotic Shrikhand.

⁺⁺M.Sc. Agri.;

[#]Assistant Professor;

[†]Assistant Horticulturist;

[‡]Associate Professor;

^{*}Corresponding author: E-mail: shubhamkadam.sng@gmail.com;

Cite as: Kadam, Shubham, Sandip Ramod, Dwij Sawant, Pradnya Gudadhe, Narendra Prasade, and Vijay Kadav. 2024. "Study on Chemical Properties of Probiotic Shrikhand Prepared by Utilizing Arrowroot Powder (*Maranta Arundinacea* L.)". *Advances in Research* 25 (6):213-21. <https://doi.org/10.9734/air/2024/v25i61194>.

In present study, shrikhand prepared from buffalo milk and Arrowroot powder was used in preparation of Probiotic shrikhand. Shrikhand made with different proportions of Arrowroot powder (5 per cent, 7.5 per cent and 10 per cent) and a fixed sugar level (70 per cent) and using *Lactobacillus casei* as the probiotic culture. It was found that Probiotic shrikhand made from utilization of Arrowroot Powder at 5% was best in present investigation and it may conclude that Arrowroot Powder can be successfully utilized for preparation of Probiotic shrikhand.

Keywords: Probiotic shrikhand; arrowroot powder; *maranta arundinacea*; dairy fermentation.

1. INTRODUCTION

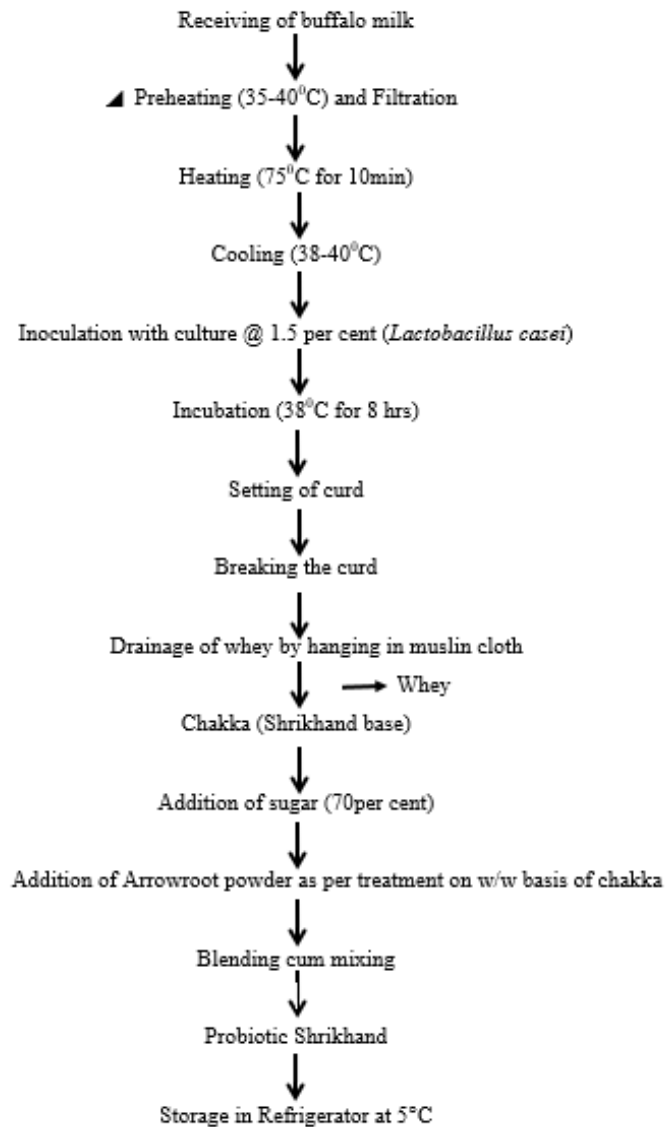
Milk is a complex diet that provides essential nutrients for young mammals. From a nutritional standpoint, milk is regarded as nature's practically perfect diet. Other foods may include more of a specific vitamin, but milk is thought to be the best-balanced food. Milk output in India has increased steadily during the previous two decades. India is now the world's leading producer of liquid milk. India is the world largest milk producer, with an average annual production of 230.58 MT in 2022-23 (FAO). India is the world largest producer of milk and value-added dairy products, accounting for more than 16 per cent of total milk consumption. In recent years, there has been a growing interest in probiotic foods due to their health benefits beyond basic nutrition, including improved gut health, immune system support, cholesterol reduction and antibacterial properties. For these benefits to be effective, probiotics must be consumed in sufficient quantities (10^6 cfu/g). Incorporating prebiotics into probiotic Shrikhand, a traditional Indian dairy dessert, enhances its nutritional profile. Prebiotics are non-digestible food ingredients that affect the host by selectively targeting the growth and activity of one or a limited number of bacteria in the colon and thus have the potential to improve health (Bosscher, 2006). Gibson (2004) reported that prebiotics able to withstand acid hydrolysis in the stomach, able to move to large intestine without changes or being absorbed in small intestine so that they can be utilized by the indigenous microflora in the large intestine to enhance their growth. Prebiotics, natural or synthetic, can enhance the growth and activities of probiotics and gut microflora, which are beneficial to the health and wellbeing of humans and animals. They are polysaccharides that are capable of surviving acidic and

enzymatic digestion in the small intestine and can be fermented by probiotics in the large intestine to produce short-chain fatty acids, vitamins and other compounds, which can normalize bowel movement, increase immunity against diseases, prevent cancer, improve mineral absorption and lower cholesterol. Chen and Walkar (2005) observed that probiotics are live flora that allow for bacterial colonization of the colon and their function is to activate the mucosal immune system and prevent pathogen colonization and translocation by strengthening the mucosal barrier interfering with pathogen colonization and in some instances, producing secretory antibacterial substances. The incorporation of Arrowroot powder (*Maranta arundinacea* L.) in the formulation of probiotic Shrikhand presents an intriguing avenue for enhancing both the nutritional profile and the sensory attributes of this traditional Indian dairy product. The rhizomes of the Arrowroot plant are used to make Arrowroot powder, which is well known for its superior thickening qualities and bland flavour. It is possible that the addition of Arrowroot powder to the Shrikhand recipe might act as a natural thickening agent, increasing the finished product's viscosity and creaminess. Furthermore, because of its neutral flavour, it might be possible to integrate it seamlessly without sacrificing the true flavour of Shrikhand, which could provide a potential fix for texture-related issues that are frequently present in conventional formulations.

2. METHODOLOGY

Arrowroot powder was procured from AICRP on Tuber Crops, CES, Wakawli, DBSKKV, Dapoli. Fresh Buffalo milk required for research was obtained from the Instructional Dairy farm of College of Agriculture, Dapoli.

2.1 Preparation of Probiotic Shrikhand



Treatment details: In the present investigation probiotic culture *Lactobacillus casei* was used @ 1.5 per cent for all treatments, whereas Arrowroot Powder was used in different proportion of 5, 7.5 and 10 per cent and Sugar level used 70 per cent for all treatment. The designed shrikhand was prepared in following different combinations,

T0A0 = Chakka + without Arrowroot Powder + 70 per cent sugar

T1A1 = Chakka 95 per cent + 5 per cent Arrowroot Powder + 70 per cent sugar

T2A2 = Chakka 92.5 per cent + 7.5 per cent Arrowroot Powder + 70 per cent sugar

T3A3 = Chakka 90 per cent + 10 per cent Arrowroot Powder + 70 per cent sugar

2.2 Chemical Analysis

The total solid content was determined by gravimetric method as per IS:1479 (Part II), 1961. The fat content was determined by using standard Gerber method as described in IS:1224 (part I), 1977. The protein content was estimated by determining the per cent nitrogen by microkjeldhal method as recommended in IS:1479 (Part II), 1961. Per cent Ash content was determined by the method described in A.O.A.C.,1975. Acidity of Shrikhand was estimated as per method given in IS 1479, Part II

(1960); IS: SP 18 part XI (1981); IS:6273 part-II (1971).

2.3 Statistical Analysis

For present investigation, CRD i.e., Completely Randomized Design was employed using six replications.

3. RESULTS AND DISCUSSION

3.1 Total Solid

The critical perusal of Table 1 indicates that the total solids per cent showed increasing trend during the study. The total solids increased significantly with the increase in level of Arrowroot powder. The significantly highest per cent of total solids due to Arrowroot was recorded in level T₃A₃ (63.18%) and lowest in case of level T₀A₀ (61.21%). This was due to high solids content of Arrowroot powder. The treatment T₀A₀, T₁A₁, T₂A₂ and T₃A₃ contain 61.21, 61.65, 62.50 and 63.18 per cent total solid respectively. The statistical interpretation of data reveals that the results are statistically significant at 1 per cent level of probability.

Similar results were reported by Chorge (2016) who reported that the total solids content of Shikhand was 55.22 - 61.72 per cent.

3.2 Fat

From Table 2 it is observed that the fat showed decreasing trend during the study. The fat contents decrease significantly with increase in level of Arrowroot powder. Highest fat was recorded in treatment T₀A₀ (7.33%) and lowest in case of treatment T₃A₃ (6.63%). The treatment T₀A₀, T₁A₁, T₂A₂ and T₃A₃ contain 7.33, 6.97, 6.79

and 6.63 per cent fat respectively. The fat content of Shrikhand declined from 7.3 per cent to 6.63 per cent on addition of Arrowroot powder from 5 per cent to 10 per cent. The final product has less fat in it than chakka had. This was mainly because sugar, which contains no fat, was added to 70 per cent of the chakka during the production of shrikhand. The statistical interpretation of data reveals that the results are statistically significant at 1 per cent level of probability.

Salunkhe (1996) stated 3.04–8.88 per cent fat content of shrikhand while studying the physico-chemical, rheological, sensory and microbiological aspects of shrikhand from cities of Maharashtra State.

Chorge (2016) reported that the fat per centage of shrikhand prepared with varying amounts of ginger juice ranged from 6.08 to 7.23.

3.3 Protein

From the data presented in Table 3 it was observed that, protein content showed decreasing trend. The increase in level of Arrowroot powder resulted in decreased in protein content. Highest protein was found in treatment T₀A₀ (7.62%) and lowest in case of treatment T₃A₃ (6.5%). The treatment T₀A₀, T₁A₁, T₂A₂ and T₃A₃ contain 7.62, 7.19, 6.90 and 6.52 per cent protein respectively. This was due to the reason that Arrowroot powder contained small amount of protein. Thus, there was a significant drop in the protein content of shrikhand due to an increase in Arrowroot powder level, as evidenced by the observation that treatment differences are statistically significant at the one per cent significance level.

Table 1. Total Solid Content (%) of Probiotic shrikhand prepared by different levels of Arrowroot powder

	R-I	R-II	R-III	R-IV	R-V	R-VI	Mean
T ₀ A ₀	61.47	61.20	61.85	60.8	61.22	60.72	61.21 ^{cd}
T ₁ A ₁	62.12	61.70	62.25	61.15	61.62	61.11	61.65 ^c
T ₂ A ₂	62.96	62.29	62.79	61.95	62.32	62.70	62.50 ^{ab}
T ₃ A ₃	63.65	63.11	63.55	62.36	62.96	63.45	63.18 ^a
Mean	62.55	62.07	62.61	61.56	62.03	61.99	62.13

Anova Table

S.V.	DF	SS	MSS	F cal	F tab 5%	F tab 1%	RESULT
Treatments	3	13.855	4.6185	23.7937	3.10	4.94	SIG
Error	20	3.8821	0.1941				
Total	23	17.7371					
S. E.		CD at 1 %		CD at 5 %			
0.179865		0.723762		0.530601			

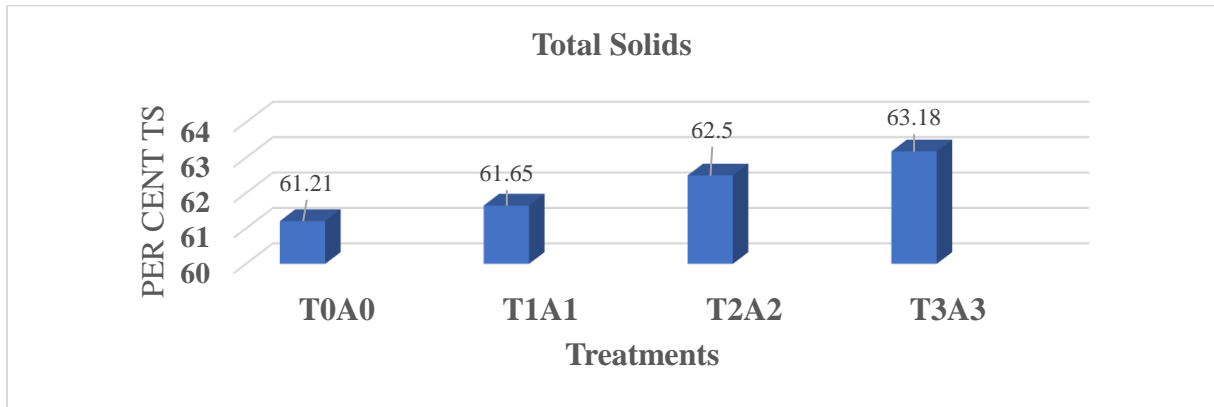


Fig. 1. Total Solid Content of Probiotic shrikhand prepared by different levels of Arrowroot powder

Table 2. Fat Content of Probiotic shrikhand prepared by different levels of Arrowroot powder (%).

	R-I	R-II	R-III	R-IV	R-V	R-VI	Mean
T ₀ A ₀	7.50	7.00	6.95	7.45	7.60	7.50	7.33 ^a
T ₁ A ₁	7.28	6.68	6.62	7.15	7.25	6.85	6.97 ^{ab}
T ₂ A ₂	7.15	6.45	6.40	6.95	7.15	6.65	6.79 ^c
T ₃ A ₃	6.95	6.30	6.25	6.85	6.95	6.50	6.63 ^{cd}
Mean	7.22	6.60	6.55	7.10	7.23	6.87	6.93

Anova Table

S.V.	DF	SS	MSS	F cal	F tab 5 %	F tab 1 %	Result
Treatments	3	1.6292	0.5430	5.6521	3.0983	4.9381	SIG
Error	20	1.9216	0.0960				
Total	23	3.5508					

S. E.	CD at 1 %	CD at 5 %
0.12654	0.50921	0.37331

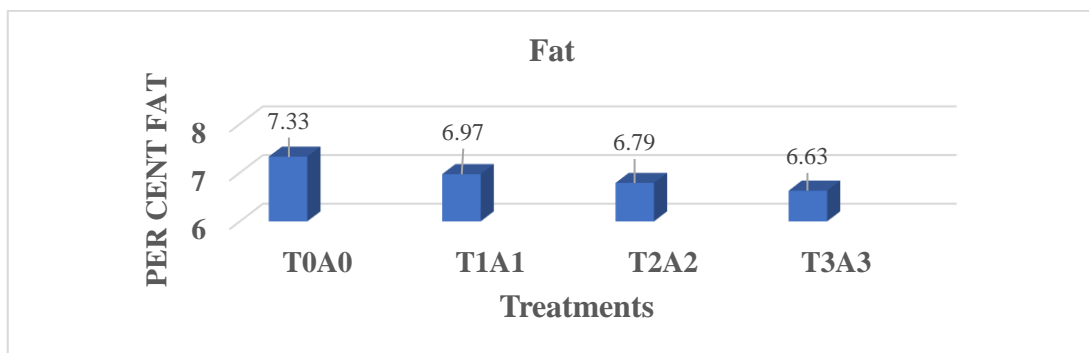


Fig. 2. Fat Content of Probiotic shrikhand prepared by different levels of Arrowroot powder (%)

Table 3. Protein Content of Probiotic shrikhand prepared by different levels of Arrowroot powder (%)

	R-I	R-II	R-III	R-IV	R-V	R-VI	Mean
T ₀ A ₀	7.20	7.50	8.20	8.00	7.10	7.75	7.62 ^a
T ₁ A ₁	6.80	7.20	7.75	7.75	6.65	7.00	7.19 ^{ab}
T ₂ A ₂	6.65	7.00	7.50	7.30	6.50	6.50	6.90 ^c

	R-I	R-II	R-III	R-IV	R-V	R-VI	Mean
T ₃ A ₃	6.50	6.50	6.90	6.95	6.30	6.00	6.52^{cd}
Mean	6.78	7.05	7.58	7.50	6.63	6.81	7.06

Anova Table

S.V.	DF	SS	MSS	F cal	F tab 5 %	F tab 1 %	RESULT
Treatments	3	3.8745	1.2915	7.1224	3.0983	4.9381	SIG
Error	20	3.6266	0.1813				
Total	23	7.5012					

S. E.	CD at 1 %	CD at 5 %
0.17385	0.69954	0.51284

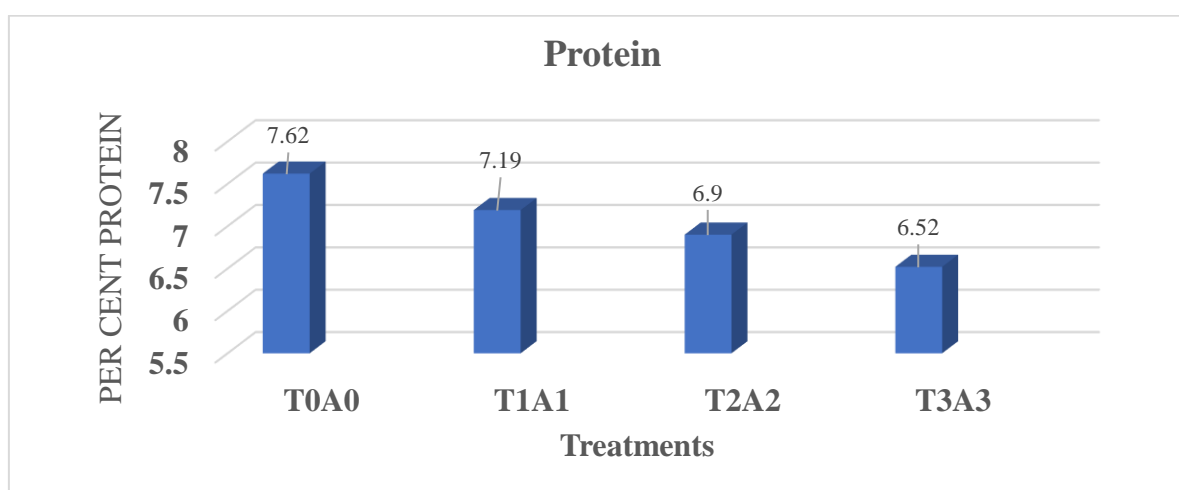


Fig. 3. Protein Content of Probiotic shrikhand prepared by different levels of Arrowroot powder (%)

The present study's findings are in good agreement with those of other researchers, including Chorge (2016), Londhe (2019) who reported that the per centages of protein in Shrikhand were, 6.50-7.43 and 7.52 per cent, respectively.

3.4 Ash

The critical perusal of Table 4 indicates that the ash showed increasing trend during the study. The ash increased significantly with the increase in level of Arrowroot powder. The significantly

higher per cent of ash due to Arrowroot powder high per cent of ash. Highest ash was recorded in treatment T₃A₃ (1.15%) and lowest in case of treatment T₀A₀ (0.70%). The treatment T₀A₀, T₁A₁, T₂A₂ and T₃A₃ contain 0.70, 0.86, 1.00 and 1.15 per cent ash respectively. The statistical interpretation of data reveals that the results are statistically significant at 1 per cent level of probability.

Chorge (2016) reported that the ash content of Probiotic shrikhand produced range from 0.62 per cent to 0.3 per cent.

Table 4. Ash Content of Probiotic shrikhand prepared by different levels of Arrowroot powder (%)

	R-I	R-II	R-III	R-IV	R-V	R-VI	Mean
T ₀ A ₀	0.75	0.70	0.80	0.85	0.65	0.60	0.70^c
T ₁ A ₁	0.86	0.85	0.90	0.95	0.80	0.78	0.86^b
T ₂ A ₂	0.95	0.96	1.05	1.20	0.96	0.86	1.00^{ab}
T ₃ A ₃	1.08	1.20	1.15	1.35	1.09	1.00	1.15^a
Mean	0.91	0.9275	0.975	1.0875	0.875	0.81	0.93

Anova Table

S.V.	DF	SS	MSS	F cal	F tab 5 %	F tab 1 %	RESULT
Treatments	3	0.58841	0.1961	19.1760	3.10	4.94	SIG
Error	20	0.20456	0.0102				
Total	23	0.79298					

S. E.	CD at 1 %	CD at 5 %
0.041288	0.166141	0.1218

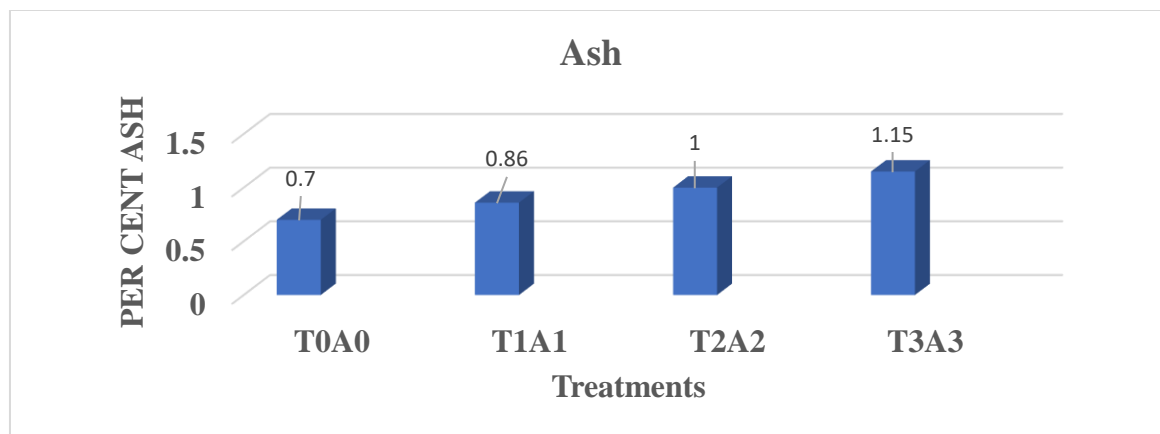


Fig. 4. Ash Content of Probiotic shrikhand prepared by different levels of Arrowroot powder (%)

3.5 Titrable Acidity

The data pertaining to the Titrable acidity of shrikhand prepared with different level of Arrowroot powder shows gradually decreasing in per cent acidity of shrikhand.

The data presented in Table 5 indicated that the acidity showed decreasing trend during study. Highest acidity was recorded in treatment T₀A₀ (1.27%) and lowest in case of treatment T₃A₃ (1.09%). The treatment T₀A₀, T₁A₁, T₂A₂ and T₃A₃ contain 1.27, 1.18, 1.13 and 1.09 per cent acidity respectively. This was due to the Arrowroot powder.

The statistical interpretation of data reveals that the results are statistically significant at 1 per cent level of probability.

Chorge (2016) found that adding ginger juice increased the acidity of shrikhand by 1.25-1.29 per cent. The current study's conclusions are largely consistent with those of the preceding researchers.

Malki et al. (2023) reported the acidity of food product decreased significantly due to addition of Arrowroot powder in food. The Titrable acidity of Probiotic shrikhand prepared by different levels

of Arrowroot powder during present study, corroborate well with the values reported by the above said workers.

4. SUMMARY

Total Solids: Total solids content gradually increases with increasing level of Arrowroot powder. The treatment T₀A₀, T₁A₁, T₂A₂ and T₃A₃ contain 61.21, 61.65, 62.50 and 63.18 per cent total solid respectively.

Fat: The fat per cent significantly lower due to Arrowroot powder. The treatment T₀A₀, T₁A₁, T₂A₂ and T₃A₃ contain 7.33, 6.97, 6.79 and 6.63 per cent fat respectively.

Protein: The increase in level of Arrowroot powder resulted in slightly decrease in protein content. Highest protein was found in treatment T₀A₀ (7.62%) and lowest in case of treatment T₃A₃ (6.5%). The treatment T₀A₀, T₁A₁, T₂A₂ and T₃A₃ contain 7.62, 7.19, 6.90 and 6.52 per cent protein respectively.

Ash: The ash increased significantly with the increase in level of Arrowroot powder. Highest ash was recorded in treatment T₃A₃ (1.15%) and lowest in case of treatment T₀A₀ (0.73%). The treatment T₀A₀, T₁A₁, T₂A₂ and T₃A₃ contain 0.73, 0.86, 1.00 and 1.15 per cent ash respectively.

Table 5. Titrable acidity of Probiotic shrikhand prepared by different levels of Arrowroot powder (%)

	R-I	R-II	R-III	R-IV	R-V	R-VI	Mean
T ₀ A ₀	1.15	1.35	1.28	1.40	1.25	1.20	1.27^b
T ₁ A ₁	1.00	1.20	1.22	1.30	1.20	1.15	1.18^{ab}
T ₂ A ₂	0.88	1.12	1.18	1.25	1.18	1.14	1.13^{ab}
T ₃ A ₃	0.85	1.10	1.12	1.18	1.15	1.13	1.09^c
Mean	0.97	1.19	1.20	1.28	1.19	1.15	1.17

Anova Table

S.V.	DF	SS	MSS	F cal	F tab 5 %	F tab 1 %	RESULT
Treatments	3	0.113279	0.0377	3.120729	3.10	4.94	SIG
Error	20	0.241992	0.0121				
Total	23	0.355271					

S. E.	CD at 1 %	CD at 5 %
0.044907	0.1807	0.132474

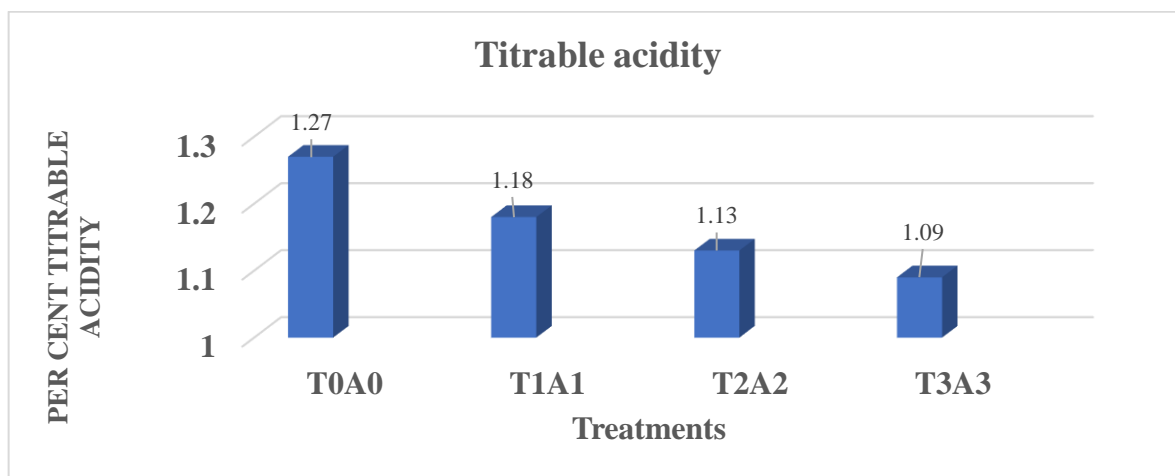


Fig. 5. Titrable acidity of Probiotic shrikhand prepared by different levels of Arrowroot powder (%)

Titrable AcidityThe acidity showed decreasing trend during study. Highest acidity was recorded in treatment T₀A₀ (1.27%) and lowest in case of treatment T₃A₃ (1.09%). The treatment T₀A₀, T₁A₁, T₂A₂ and T₃A₃ contain 1.27, 1.18, 1.13 and 1.09 per cent acidity respectively. This was due to the Arrowroot powder.

5. CONCLUSION

In respect to chemical properties of Probiotic Shrikhand prepared with utilization of Arrowroot powder showed decreases in Protein, Fat and Titrable acidity. with increase in level of Arrowroot powder, while Total solid and Ash was increases with increase in level of Arrowroot powder.

DISCLAIMER (ARTIFICIAL INTELLIGENCE)

Author(s) hereby declare that NO generative AI technologies such as Large Language Models (ChatGPT, COPILOT, etc) and text-to-image generators have been used during writing or editing of this manuscript.

COMPETING INTERESTS

Authors have declared that no competing interests exist.

REFERNECES

Bosscher D, Van Loo J and Franck A (2006) Inulin and oligofructose as functional ingredients to improve bone.

- Chen C C and Walker W A (2005) Probiotics and prebiotics: role in clinical disease states. *Adv. in Pediatrics*,52; 77-113.
- Chorge N T (2016) Preparation of probiotic Shrikhand using yoghurt culture by incorporation of ginger (*Zingiber officinale* L.) juice. M.Sc. thesis submitted to Dr. B.S.K.K.V.,Dapoli, (M.S.) India.
- FAO (2023) FAOSTAT. Food and Agriculture Organization of the United Nation, Rome, Italy.
- Gibson G R (2004) Fibre and effects on probiotics (the prebiotic concept). *J. Clin. Nutr. Suppl.* 1: 25–31.
- IS: 1224 Part-I (1977) Determination of fat by Gerber's method (Revised) Indian Standard Institution, Manak Bhavan, New Delhi, India.
- IS: 1479 Part-II (1961) Methods of test for dairy industry. Chemical analysis for milk. Indian Standard Institution, Manak Bhavan, New Delhi, India.
- IS: SP 18 part XI (1981) Handbook of Food Analysis- Dairy Products. Bureau Ind. Std, ManakBhavan, Bahadur shah Zafer Marg, New Delhi, India.
- IS:6273 part-II (1971) Guide for sensory evaluation of foods. Methods and evaluation cards, Indian Standards Institution, Manak Bhavan, New Delhi, India.
- Londhe A S (2019) Preparation of probiotic shrikhand blended with jamun (*Syzygium cumini* L.) juice M.Sc. (Agri.). Thesis Submitted to The Konkan Krishi Vidyapeeth, Dapoli, Dist. Ratnagiri (M.S.), India.
- Malki M K S, J.A.A.C. Wijesinghe, R.H.M.K. Ratnayake, G.C. Thilakarathna (2023) Characterization of arrowroot (*Maranta arundinacea*) starch as a potential starch source for the food industry.
- Salunke Prafulla (1996) A study of physico-chemical, Rheological, Sensory and microbiological aspects of shrikhand from selected cities in Maharashtra state. M.Sc. (Dairy Technology) thesis submitted to Gujarat Agricultural University, Anand campus, Anand.

Disclaimer/Publisher's Note: The statements, opinions and data contained in all publications are solely those of the individual author(s) and contributor(s) and not of the publisher and/or the editor(s). This publisher and/or the editor(s) disclaim responsibility for any injury to people or property resulting from any ideas, methods, instructions or products referred to in the content.

© Copyright (2024): Author(s). The licensee is the journal publisher. This is an Open Access article distributed under the terms of the Creative Commons Attribution License (<http://creativecommons.org/licenses/by/4.0>), which permits unrestricted use, distribution, and reproduction in any medium, provided the original work is properly cited.

Peer-review history:

The peer review history for this paper can be accessed here:

<https://www.sdiarticle5.com/review-history/126116>