**UJANI BASUNDI - A DESICCATED SWEETMEAT OF LATUR DISTRICT**

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**ABSTRACT**

A survey was conducted to collect the data regarding the manufacturing technique and marketing of *Ujani basundi*. The product is being prepared since the 20th century in Ujani village of Ausa tehsil in Latur district, Maharashtra. Traditionally, in some part of Ausa tehsil the product is prepared by progressive boiling results to more and more skin formation, which is removed and collected on topside of karahi and when desired concentration is reached the sugar is added to 10:1. Whereas in Ujani village, the milk is continuously boiled, scrapped till the desired concentration is reached and then sugar is added @ 10:1. The final product has characteristic flavour, body and texture, colour and appearance, which is responsible for its popularity in this area.

**Key words :** *Ujani basundi*, Production, Method, Concentrated milk product.

**INTRODUCTION**

*Ujani basundi* is the heat desiccated indigenous dairy product of Ujani village and popular throughout the Latur district in Maharashtra state. Two families i.e. Bardapure and Dhawan are preparing this product since the beginning of 20th century. The third generation members of these families, even today run the business of *Ujani basundi* manufacture in this village. Special thing regarding these families and other manufacturing agents is that they do not prepare any dairy product except *Ujani basundi*. Ujani village is situated on the Solapur-Latur highway just near the famous religious place Tuljapur.

The production of *Ujani basundi* is confined to hotel owners, which results in variation in its quality attributes but yet because of its characteristic taste, colour and appearance and body and texture, *Ujani basundi* becomes an important and popular dairy product throughout the district. Having special flavour, body and texture, appearance and technology of preparation it is gaining popularity throughout the district. However due to lack of marketing, proper hygienic condition at the time of product preparation it is not spreading out of district.

**Survey :** A survey was conducted in Ujani village where this product originated, for which questionnaire was used to collect the information. Data related to technical and production has been collected from 20 hotel owners who manufacture this product by personnel interview.

**Production Statistics :** Total *Ujani basundi* production statistically is presented in Table 1. The production level of *Ujani basundi* varies with increasing in demand during festivals seasons of the year i.e. the production level increases in Navaratra due to fair of *Bhawani goddess* in Tuljapur town. This is because Ujani village is located near this religious place, and all pilgrims a round the district and outside district pay visits to such place by walking only. As Ujani village is located on same route, it results in consumption of this famous delicious indigenous product. In festivals such as Deewali, Dashhara and other holidays the production of this product increases to double.

**Product characteristics :** *Ujani basundi* samples were collected in the present investigation and examined for sensory testing on 100-point scale (flavour-45, body and texture-35, colour and appearance-15 and package-5) using the score card of basundi as suggested by Patel and Upadhyay (2003).

**Flavour :** The *Ujani basundi* was observed to be sweet with pronounced caramelized flavour. In some samples burn flavour was also observed.

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Body and texture: The product has a more thick body than the normally present in basundi, which is main characteristic of this product. The product appears the granular texture.

Colour and appearance: The colour of the product appeared brown, it might be due to excess concentration and addition of sugar at the time of boiling of milk.

Traditional Method of Preparation: Traditionally Ujani basundi is prepared by two different methods:

1) In Ujani village milk is boiled in iron karahi and then vigorously stirring cum scrapping is done to avoid scorching of milk (which is to be considered as defect of final product) till the boiling and then occasionally gentle stirring cum scrapping is offered to milk. Depending on the quantity of milk used the heating, concentrating and scrapping last for 1 to 3 hours. When the proportions of milk reached to the 10:3 to 4 heating is stopped and sugar is added @10:1 kg of original volume of milk. One more important thing is that no flavoring material is mixed to final product. For the preparation of this product, strictly two things are adopted number one use of iron karahi and secondly use of chulha or they called bhatti as a heating media for which woods are generally used. However no other arrangement is made to control the temperature therefore sometimes it leads to burning of product. But it depends on the skill of manufacturer that excess of heating is controlled and prevented from scorching and burning of product.

2) Around the Ujani village the product is manufactured in different way. Progressive boiling results in more and more skin formation, which is removed and collected on the top sides of the karahi. When concentration reached to 10:3 to 4 all the collected skin is scrapped and mixed into the concentrated remnants of milk. Then sugar is added @ 10:1 kg of original volume of milk, but no flavoring material are added. The end product has a pleasant caramel flavor and a thick consistency. The sugar is added at the time of boiling or at the final concentration of the product that depends on the manufacturers.

### Table 1. Production Statistics of Ujani Basundi

<table>
<thead>
<tr>
<th></th>
<th>No. of Production Units</th>
<th>Daily Output in Production Units</th>
<th>Monthly Output In Production Units</th>
<th>Total Annual Output (Approximately)</th>
<th>Value of Output (annually)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>20</td>
<td>275 kg</td>
<td>8250 kg</td>
<td>99000 kg</td>
<td>Rs. 99,000,00</td>
</tr>
</tbody>
</table>

According to the manufacturers of Ujani basundi the product has very low keeping quality i.e. for two days only, the reason might be the addition of iron (due to using iron karahi) to the final product at the time of stirring cum scrapping which enhances the lipolytic and oxidative reaction results to the low keeping quality (Sindhu, 2000).

Flow diagram of traditional preparation of Ujani basundi:

1. Receiving raw milk
2. Vigorously stirring cum scrapping
3. Heating of milk (90°C)
4. Boiling of milk
5. Addition of cane sugar (10:1)
6. Occasionally stirring cum scrapping
7. Concentration 10:3-4
8. Cooling
9. Ujani basundi

CONCLUSION

Due to typical caramelized taste, body and texture and physical appearance of Ujani basundi, it is popular in this region and may find acceptance in many places out of Ausa tehsil. A great scope exists for further growth and expansion of the market for Ujani basundi provided the quality and safety are ensured and shelf life is extended. There is need to create technology to prepare this product and extend the shelf life so that it would help to gain popularity outside of district also.

REFERENCES
