

## LIST OF TABLES

	Page no.
Table 2.1 Traditional soyfoods of the Orient	2.3 - 2.4
Table 2.2 Soybean in Indian foods	2.19-2.21
Table 2.3 Off flavours present in soy protein products.	2.33
Table 2.4 Physico-Chemical and Structural difference between Casein, Whey, Soy Proteins	2.40
Table 2.5 Functional Properties of milk proteins, soy concentrates and Isolates	2.42
Table 5.1 Effect of selected combinations of fermentable sugar sources on curd forming properties	5.27
Table 5.2 Effect of bay leaf and lemongrass on curd forming properties	5.30
Table 5.3 Sensory properties of the Cheese cakes prepared from bay leaf and lemongrass treated soymilk system	5.33
Table 5.4 Sensory properties of cheese cakes prepared with bayleaves and lemongrass treatment.	5.47
Table 5.5 Effect of thickening agents on the product characteristics.	5.50
Table 5.6 Physico-chemical and sensory properties of egg and rice based cheese cakes.	5.58
Table 5.7 Physico-chemical and sensory properties of egg and wheat based cheese cakes.	5.66
Table 5.8 Physico-chemical and sensory properties of egg and potato based chesse cakes.	5.72

Table 5.9	Sensory scores of cheese cakes with rice, wheat and potato added to muskas prepared from soymilks treated with bay leaf and lemongrass	5.74
Table 5.10	Selection of flavour and colour combinations.	5.76
Table 5.11	Sensory evaluation of cheese cakes with added colour and flavours.	5.78
Table 5.12	Gross composition and percentage recovery of soy solids in the preparation of muska.	5.88
Table 5.13	Gross composition, titratable acidity, pH of standardised cheese cakes.	5.90
Table 5.14	Sensory characteristics of cheese cakes on storage.	5.93
Table 5.15	Microbial count of cheese cakes stored at 0°C - 4°C for 3 months.	5.95
Table 6.1	Raw material cost of soybased cheese cake	6.9