

## LIST OF FIGURES

No.		Page No.
4.1	Preparation of soy slurry based cheese spreads.	4.18
4.2	Preparation of soy milk from soybean.	4.20
4.3	Preparation of soy maska from soy milk.	4.21
4.4	Preparation of soy maska based cheese spreads.	4.22
5.1	Effect of bean/ratio of soy milk on TA and pH (a and b).	5.12
5.2	Effect of fermentable sugars on TA development in soy milks (a to f).	5.15
5.3	Effect of fermentable sugars on pH reduction in soymilks (a to f).	5.16
5.4	Effect of solid levels of soymilk on the whey expulsion (a and b).	5.21
5.5	Effect of cheese solids/milk solids levels on the sensory scores (I to III).	5.29
5.6	Effect of pH adjustment on TA and pH during curing (I to III).	5.40
5.7	Manufacturing schedule for soy maska based cheese spreads.	5.81
5.8	Manufacturing schedule for cheese blended slurry spreads.	5.82
5.9	Manufacturing schedule for milk solids blended slurry cheese spreads.	5.83
5.10	Changes in pH and TA, and Lactic count during curing (a to c).	5.86
5.11	Changes in nitrogenous fractions during curing (a to d).	5.90
5.12	Changes in curing indices during curing (a to c).	5.91
5.13	Changes in proteolytic counts during curing. (a to c).	5.93

....contd.

5.14	Changes in fat fractions during curing. (a to b).	5.96a
5.15	Changes in lipolytic counts during curing (a to b).	5.96b
5.16	Changes in sensory qualities during storage (a to c).	5.101