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**EVALUATION OF SOME PHYSICO-CHEMICAL PARAMETERS OF  
 POUCH MILK SAMPLES AVAILABLE IN BUTWAL SUB-  
 METROPOLITAN CITY NEPAL**

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**ABSTRACT**

*Milk is nearly complete food and contains all essentials components in nearly balanced form. In the present study four different brands of pouch milk samples viz, DDC, Lumbini, Godhuli and Panchamrit commercially available in Butwal city were collected and the physico-chemical characteristics including- moisture, pH, casein and fat were analysed. It was found that all measured parameters were found as per recommended standard as compared with reported nutritional quality of milk from various countries. The main objective of the study is to determine some of the physico-chemical properties of milk sample and to provide nutritional benefits for health. All these tests were carried out in Chemistry laboratories of BMC and DDC in Butwa Industrial Area. The value of pH ranged from 6.69 to 6.72, moisture ranged from 90.5% to 91.45%, the casein ranged from 3.12 to 3.4 and fat ranged from 2.87% to 3.06%, where Lumbini pouch milk had highest pH while Godhuli had highest moisture content and casein also while Lumbini had highest fat content. These parameters were determined and data were analyzed from period of 15 March 2019 to 30 May 2019.*

**KEYWORDS:** *Physicochemical Characteristics, Pouch Milk, Milk Analysis*

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