

THE EFFECT OF USING THE SOYAMILK (LIQUID) ON THE QUALITATIVE
PROPERTIES FOR CHOCOLATE CAKE .

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ABSTRACT

The purpus of this study was to investigate the effect of used Soyamilk (liquid) on increased of chocolate cake and of sensory properties if it used in different proportion , when used instead of cow s milk . The result have been showed that the treatment of 50% soyamilk increased the cake 3.6 cm. Comparing with the treatment 0% soyamilk , that had been increased the cake 3.2 cm. Whereas the sensory evaluation , that the best treatment 50% soyamilk then treatment 25% soyamilk in properties of general acceptance , it was got (6.0) degree and (5.5) degree respectively comparing of the treatment 0% soyamilk it was get (5.5) degree . In general ,that treatment 25 and 50% soyamilk , it got the best of sensory properties.