SUPPLEMENTARY FILE

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Supplementary Table 1 Microbial quality of dahi stored at 30± 1°C

Parameters	Days	Vechur cow milk dahi	Cross-bred cow milk dahi	t-value
Total viable count ($\log_{10}$cfu/g)	Day 0	7.64±0.048	7.65±0.056	0.807[ns]
	Day 1	7.79±0.045	7.78±0.045	0.941[ns]
	t value	5.08*	4.96*	
Coliform count ($\log_{10}$cfu/g)	Day 0	Nil	Nil	
	Day 1	Nil	Nil	
	t value			
Yeast and Mould ($\log_{10}$cfu/g)	Day 0	0.54±0.021	0.59±0.062	0.325[ns]
	Day 1	1.07±0.056	1.09±0.068	0.137[ns]
	t value	15.04*	6.46*	
Lactococcal count ($\log_{10}$cfu/g)	Day 0	7.63±0.031	7.62±0.010	1.042[ns]
	Day 1	8.0±0.019	7.97±0.027	1.173[ns]
	t value	41.34**	64.75**	
Titratable Acidity (% lactic acid)	Day 0	0.72 ± 0.033	0.73±0.004	1.430[ns]
	Day 1	1.41 ± 0.01	1.48 ± 0.004	7.45 **
	t value	650.07**	363.98**	
pH	Day 0	4.02±.027	3.87 ± 0.004	3.01 [ns]
	Day 1	3.24± 0.015	3.18± 0.05	3.391 [ns]
	t value	18.67**	24.15**	

Figures are the mean ± standard error of six replications, ns: non-significant (p>0.05), *: significant at five per cent levels (p<0.05), **: significant at one per cent levels (p<0.01)

Details of sensory analysis

Dahi samples were subjected to sensory analysis (color and appearance, flavor, body and texture and overall acceptability) by a panel of six trained judges. The panelists were presented with the coded dahi samples and were instructed to score the coded samples based on the 9-point hedonic scale score card with scores ranging from 1 to 9 (9=extremely like, 8=very much like, 7=moderately like, 6=slightly like, 5=neither like nor dislike, 4=slightly dislike, 3= moderately dislike, 2=very much dislike, and 1=extremely dislike).