

Impact of climate and traditional practice on quality of homemade dahi

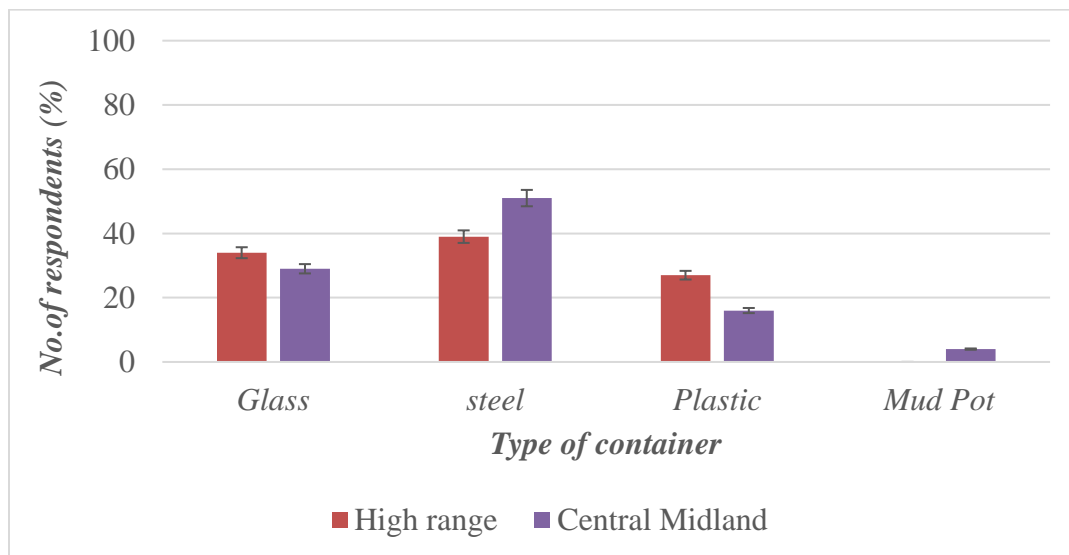
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Supplementary Figure 1:

Fig. S1a. Dahi preparation practices-Type of container, Fig.S1b. Dahi preparation practices-Rate of inoculation, Fig. S1c. Dahi preparation practices-Incubation Time

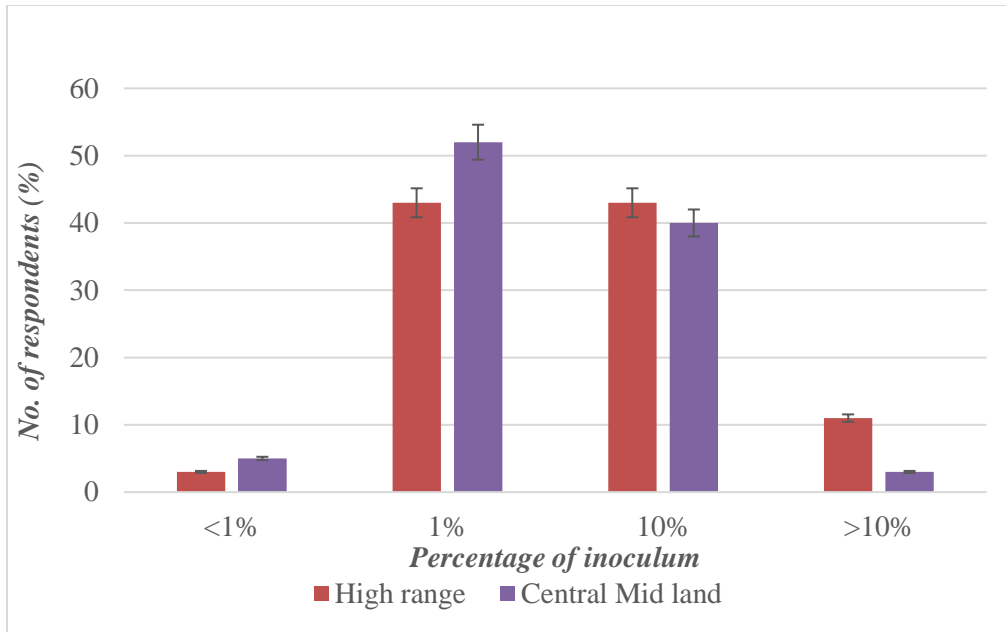
Figure 1:

(A)



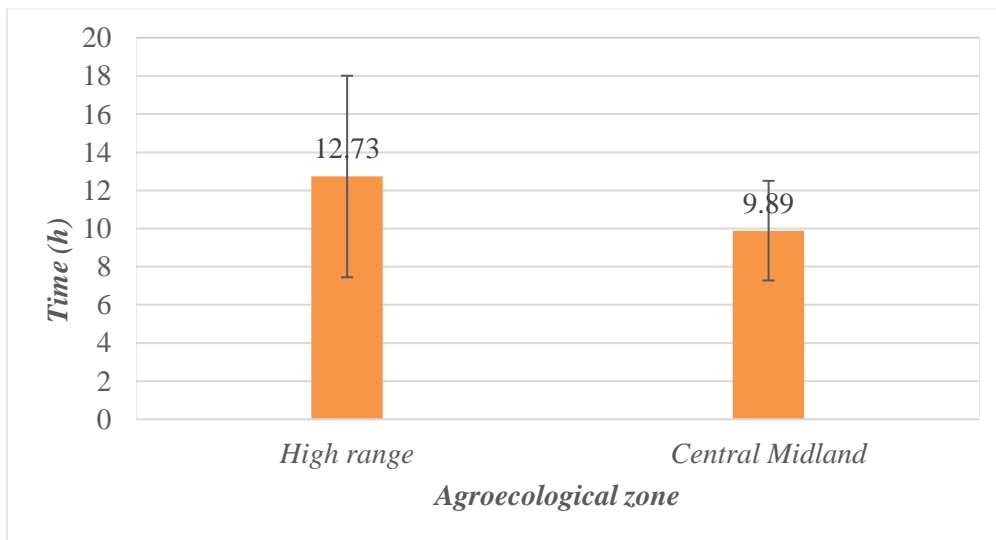
χ^2 value = 8.822*; P-value = 0.032 * Significant at 0.05 level

(B)



χ^2 value = 6.032^{ns}; P-value = 0.110 *ns non-significant*

(C)



T Value (p value) = 4.795** (<0.001) ** *Significant at 0.01 level*

Supplementary Table. 1 pH and Titratable acidity of dahi samples collected from two agroecological zones of Kerala

| Variables | High Range (n=100) | Central (n=100) | Midland | t-value (P-value) |
|---------------------------------------|-------------------------------|----------------------------|----------------|------------------------------|
| pH | 4.05 ± 0.04 | 3.43 ± 0.02 | | 13.992** (0.001) |
| Titratable Acidity (% Lactic acid) | 1.65 ± 0.06 | 1.49 ± 0.04 | | 2.100* (0.037) |

** Significant at 0.01 level; * Significant at 0.5 level

Supplementary Table. 2 Microbial counts of dahi samples collected from the two agroecological zones of Kerala

| Variables | High range n=100 | Central n=100 | Midland | t-value(P-value) |
|------------------------------------|-----------------------------|--------------------------|----------------|--------------------------------|
| Coliform count (cfu/g) | 2.17 ± 0.25 | 1.60 ± 0.29 | | 1.455 ^{ns} (0.147) |
| <i>S.aureus</i> count (cfu/g) | 0.76 ± 1.87 | 1.29 ± 1.84 | | 1.97 ^{ns} (0.050) |
| Yeast and mold count (cfu/g) | 11.47 ± 0.47 | 10.89 ± 0.47 | | 0.856 ^{ns} (0.393) |

Natural logarithmic transformation was done before doing independent t-test.

ns non-significant

