INTRODUCTION:
Milk is the traditional diet that has varied greatly in different regions of the world. Milk is regarded as a complete food in a human diet. Milk is provided the entire nutrient essential for the nourishment of the human body. Milk is consumne as a whole or by converting it into various milk products like concentrated milk product, coagulated, fermented, fat rich and frozen milk product. Milk sweets have been an inseparable part of the socio-cultural life in the Indian sub-continent. The reflect wealth and status of the people. In India khoa is widely as a base material for the preparation of variety of popular indigenous sweets. It contains fairly large quantities of muscle building protein, bone farming minerals and energy giving fat and lactose (Bhuktar et al., 2015).

India is world's largest producer of milk, producing 127.85 million tonnes per annum, that is 15% of world's milk production (Sharma et al., 2014). About 50-55% of the total milk produced in India is converted into traditional milk products such as paneer, dahi, khoa, etc, while share of the khoa is about 7% out of total milk production (Kumar, 2013).

Burfi is one of the most popular khoa based sweet, prepared from cow or buffalo milk. Burfi is prepared by heating the mixture of khoa and sugar to a near homogenous consistency followed by cooling and cutting it into small cubes (Chetana et al., 2010). It basically has mild caramelized flavor. Its colour may vary from light off white, creamy to light brown. Good quality Burfi is characterized by moderately sweet taste, soft and slightly greasy body and smooth texture with very fine grains. Due to unique adaptability of khoa in terms of its flavor, body and texture to blend with wide variety of food, various forms of Burfi are available with different additives depending on regional preference viz. plain, mawa, chocolate, fig, rawa, cashewnut, coconut, chocolate, etc (Golande et al., 2012; Kamble et al., 2010).

The unique adaptability of khoa in terms of its flavour, body and texture to blend with a wide range of food adjust had permitted development of an impressive array of Burfi varieties. In India for all the classes of people the fruits like papaya, orange, pineapple, fig, Muskmelon, guava etc are popular and regular consumed fruits. The manufacture of value added products like filled dairy products could be a better alternative. From the nutritional point of view Muskmelon fruit is a good source of sugar and various vitamins like A and C it also contains calcium, phosphorus, iron, potassium. Now-a-day local producers are using orange, mango, coconut etc in preparation of Burfi. In present study the Muskmelon used for the Burfi.

Muskmelon (Cucumis melo L.) commonly called as cantaloupe is a member of Cucurbitaceae family. Consumer preference for this fruit is determined largely by its rich source of phytonutrients, sweetness, flavor or aroma and texture. Muskmelon is commercially important fruit cultivated throughout the world, in tropical and sub - tropical countries. In India, muskmelon occupies an area of about 36.70 thousand hectares with an annual production of about 760.81 thousand metric tonnes (Indian Horticulture Database, 2015).

The fruit crop is cultivated widely by farmers in our country particularly during the summer season. The important varieties grown in India are ‘Pusa Sarbati’, ‘Hara Madhu’, ’Pusa Madhuras’, ‘Arka Rajhans’, ‘Arka Jeet’, ‘Durgapur Madhu’, and ‘Narendra Muskmelon-15’. Muskmelon is commonly cultivated in Punjab, Tamil Nadu, Lucknow, Uttar Pradesh, Maharashtra, and Andhra Pradesh.

Burfi is a popular khoa based confection and it's contains considerable amount of milk solids. The manufacture of value added product by using muskmelon fruit which is rich in IU Vitamin A (3420), Vitamin C (26g) and Potassium (341mg). The present study was undertaken with the objective of developing Burfi with enhanced nutritional properties and acceptable sensory attributes. The product was prepared by using khoa (6% Fat), Muskmelon along with stevia powder in the ratio of T0 (95:00:05), T1 (45:50:05), T2 (35:60:05), T3 (25:70:05). Preparation of Burfi khoa taken in pan add muskmelon pulp and stevia, heating continuous stirring cum scrapping up to desired consistency then spreading on butter paper and cut into rectangular shape. The proximate analysis of prepared Burfi was cut for Ash (3.2%), Carbohydrate (21.10%), Fat (16.54%), Moisture (19.20%),Protein (20.18%) and Carbohydrate (321.98 kcal). Sensory evaluation T2 received highest scores (9) for color and appearance, texture (8.5), Flavour (8.5) and taste (8) on 9 point Hedonic Scale. It was concluded that the Burfi made from Muskmelon Fruit can be store for 20 days in butter paper and aluminum foil at 50°C Temperature. So the Burfi made from Muskmelon Fruit can be satisfy the consumer in accepts and quality.
It concludes that proximate composition of muskmelon Burfi incorporated with stevia was found to be Ash content 3.2%， Moisture content 19.20%， Fat content 16.54%， Protein content 20.18%， Carbohydrate content 23.10% and Energy value 321.98Kcal respectively. It concluded that muskmelon Burfi incorporated with stevia rich in Protein.

**Sensory Evaluation of Muskmelon Burfi:**

<table>
<thead>
<tr>
<th>Parameter</th>
<th>T0</th>
<th>T1</th>
<th>T2</th>
<th>T3</th>
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<tbody>
<tr>
<td>Colour</td>
<td>8</td>
<td>9</td>
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<td>Flavour</td>
<td>8</td>
<td>8</td>
<td>8.5</td>
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<td>Taste</td>
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<td>7</td>
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<td>Texture</td>
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<tr>
<td>Appearance</td>
<td>9</td>
<td>8</td>
<td>9</td>
<td>7.5</td>
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<tr>
<td>Overall acceptability</td>
<td>8</td>
<td>7</td>
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As evident in sensory evaluation the color score were higher for the sample T2 and T3. The Texture and taste score were 9 higher than T1 and T3 sample. Overall acceptability of T2 sample is more acceptable than sample T1 and T3. sample T2 satisfy the consumer in accepts and quality.

**CONCLUSION:**

It may concluded that the superior quality of Muskmelon Burfi incorporated with Stevia can be prepared by addition of 60% of Muskmelon pulp, 35% khoa and 5% of Stevia as the overall acceptance for treatment combination T2 was highest in all the parameters as compare to T1 and T3. Muskmelon Burfi incorporated with Stevia rich in Vitamin A, C and other minerals. The product can satisfy the consumer in accepts and quality.

**REFERENCES:**
