

CHAPTER I

INTRODUCTION

1.1 Background of study

Pudding is a type of food made from starch, which is prepared by boiling, steaming and baking (boiled, steamed and baked), pudding comes from liquid or semi-solid dough, which is cooked then molded and frozen in molds of various sizes. Pudding can be served on various occasions with a variety of tastes, shapes and textures (Farida et al, 2008). Pudding is a form of dessert that is served at low temperatures

With the release of pudding from non dairy milk , people who are lactose tolerant can consume pudding

1.2 Objective of the study

The objective of this study are following this below :

1. With this Study , there will be more innovations in healthy food/drinks
2. This Study aims to determine the effect of pine milk for milk pudding