PHYSICOCHEMICAL PROPERTIES AND RHEOLOGY OF ENCAPSULATED FROZEN PROBIOTIC YOGHURT

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(Accepted, 15/3/2011)

SUMMARY

A highly significant difference (P<0.01) was observed in acidity and pH of different periods of refrigerated storage in control yoghurt. But in (encapsulated probiotic) treatment frozen yoghurt, the difference in acidity at different periods was insignificant. Sensory evaluation revealed higher scores with regard to flavour and overall acceptability for treatment frozen yoghurt than for control yoghurt. The meltdown for control frozen yoghurt was quicker than treatment yoghurt. Treatment frozen yoghurt showed higher values for hardness. Control yoghurt showed less viscosity where as extrusion method yoghurt showed high viscosity. The cost of production (in rupees) for one kg of control frozen yoghurt was 49.7, whereas for treatment frozen yoghurt II,III,IV and V were 68.7, 69.5, 75.8 and 76.6 respectively.

Key words: frozen yoghurt, rheology, physicochemical properties