

عنوان مقاله:

Quality Characteristics of Goat Yogurt Containing Lactobacillus Probiotic Bacteria

محل انتشار:

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خلاصه مقاله:

This research aimed to analyze the influence of probiotic bacteria on the microbiological, physico-chemical, technological, and sensory characteristics of goat yogurt during 28 days of refrigerated storage. Results revealed that the incorporation of two probiotic bacteria did not significantly influence ($P > 0.05$) the physico-chemical characteristics such as pH, lactic acidity, total solids, syneresis, water holding capacity and protein, color, viscosity and texture parameters and sensory properties of the inoculated samples, compared to the control. Similarly, the probiotic viability was maintained at all stages of storage at the rate of 10^8 CFU g⁻¹. Therefore, this research shows that yogurt is an appropriate vehicle for probiotic bacteria and provides new insights regarding their impact on the metabolism of this functional food while preserving its quality

کلمات کلیدی:

Dairy products, Functional food, Probiotic viability, Yogurt quality

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