

عنوان مقاله:

Formulation of Ginger- Cinnamon functional diet drinks based on Stevie and Tagatose

محل انتشار:

اولین کنگره بین المللی و بیست و چهارمین کنگره ملی علوم و صنایع غذایی ایران (سال: 1395)

تعداد صفحات اصل مقاله: 4

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خلاصه مقاله:

Today, one of the most important aims of reduced calorie beverages is producing by replacing sweeteners with little or no calories. On the other hand, the unique nutritional and medicinal properties of the plant's extracts are taken into consideration. In present research, functional and muesli drinks were provided using natural extracts of stevia and Tagatose sweeteners, with cinnamon and ginger extracts. Changes in the parameters of pH, brix, density and viscosity, showed no significant difference compared to control. While changes in the type of sweetener had significant effect on the above parameters ($p \leq 0.05$). So that by increasing sweeteners and sugar reduction, the downward trend was observed in pH. The results showed that brix and viscosity changes is dependent on the type of sweetener, so that the maximum amount was achieved in the control sample (100% sucrose) and decreased by increasing Tagatose and stevia. Density in most cases had no significant difference. Finally the highest overall acceptability was achieved in the sample containing 50% of the sweetener (Stevia ratio of 30% and 70% Tagatose) and 50% sugar, with 10% extract (equal to the ratio of 5: 5). This case had the highest rating in physico-chemical and organoleptic properties that were introduced as a better sample.

کلمات کلیدی:

Stevia, Tagatose, Cinnamon, Ginger, Diet functional drink

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