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[home](#) [page](#) [about us](#) [contact](#)

[us](#)

Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

For Reviewers

- **Guide for Reviewers**
- **Reviewers Login**

Subscription

Czech J. Food Sci.

**Hozová B., Kuniak L.,
Kelemenová B.**

Application of β -d-glucans isolated from mushrooms *Pleurotus ostreatus* (pleuran) and *Lentinus edodes* (lentinan) for increasing the bioactivity of yoghurts

Czech J. Food Sci., 22 (2004): 204-214

The objective of the model experiment was to examine the microbiological (yeasts, moulds, coliform bacteria) and sensory (appearance, colour, consistency, taste) qualities as well as the lifetime of white and fruit yoghurts enriched with different additions of two types of hydrogels of beta-d-glucan, namely pleuran (from *Pleurotus ostreatus*) and lentinan (from *Lentinus edodes*). The yoghurts were stored for 30 days under the refrigerator conditions ($5^{\circ}\text{C} \pm 2^{\circ}\text{C}$), the sampling being done on the 1st, 15th and 30th day of the

analyses of yoghurts with the addition of pleuran and lentinan showed that the fermentation ability of white and fruit yoghurts was not inhibited by the addition of hydrogels before this process; the acid equivalent ($^{\circ}$ SH) and pH of samples showed values typical for this kind of product during a month-lasting storage; the groups of microorganisms followed (coliform bacteria, yeasts and moulds) did not appear during the whole storage period (< 1 CFU/g); the application of both hydrogels added to yoghurts had no negative influence on the sensory acceptability of the products; all samples maintained a very good quality during the whole storage period and did not differ significantly from one another in the individual parameters evaluated.

Keywords:

beta-d-glucan; yoghurt; microbiology; sensory evaluation; pH; oSH; storage

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