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Effect of Sweeteners on the Microstructure of Yogurt
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The objective was to determine the effect of a peptide sweetener, Aspartame, compared to a carbohydrate sweetener, sucrose, on the microstructure of yogurt. Microstructure was determined by transmission and scanning electron microscopy. Without the sweeteners, casein micelles, that make up the yogurt matrix, were observed in single longitudinal polymers. When Aspartame was used, casein micelles formed double longitudinal polymers. In comparison sugar caused casein micelles to form clusters. Data show that type of sweetener impacts state of association of casein micelles and thus effects microstructure.

Keywords: [cultured](#), [dairy](#), [fermentation](#), [structure](#), [sweetener](#)

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