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Aims & Scope Evaluation of the Nutritional Value of Functional Yogurt Resulting from Combination of Date Palm Syrup and Skim Milk	Aims 8	Aims & S	cope -	Evaluation of the Nutritional Value of Functional Yogurt Resulting from Combination of Date Palm Syrup and Skim Milk			
Online First A.S. Gad, A.M. Kholif and A.F. Sayed	Online	Online Fir	rst -	A.S. Gad, A.M. Kholif and A.F. Sayed			
	Current Issue Previous Issues Editorial Board		Issue -	Abstract: The objective of this study was to use date palm syrup as a part of water (v/v)			
Previous Issues used in reconstituting skim milk powder in processing yogurt with 14% total solids. Physic properties such as sensory characteristics and apparent viscosity were evaluated. To			Issues	used in reconstituting skim milk powder in processing yogurt with 14% total solids. Physical properties such as sensory characteristics and apparent viscosity were evaluated. To			
and the sample which recorded the highest values would determine its chemical composit			Board -	evaluate the nutritional value of yogurt, antioxidant values were monitored during storage and the sample which recorded the highest values would determine its chemical composition			
to plain yogurt. Results showed that yogurt enriched with 10% date syrup had a significant	Guide t	Guide to .	Authors 🔻	In addition, some micronutrients (HCI-soluble minerals) and (folate and C vitamins) compare to plain yogurt. Results showed that yogurt enriched with 10% date syrup had a significant sweetness, recorded the highest antioxidant values, higher in HCI-soluble minerals and fola:			

/V) sical ge sition. pared cant folate concentration compared to plain yogurt. It could be concluded that numerous health benefits beyond its nutritional value have been associated with consuming yogurt enriched with 10% date palm syrup.

[Abstract] [Fulltext PDF] [Fulltext HTML] [References] [View Citation] [Report Citation]

How to cite this article:

Gad, A.S., A.M. Kholif and A.F. Sayed, 2010. Evaluation of the nutritional value of functional yogurt resulting from combination of date palm syrup and skim milk. Am. J. Food Technol., 5: 250-259.

DOI: <u>10.3923/ajft.2010.250.259</u>

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