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Czech J. Food Sci.

**Boycheva S., Dimitrov
T., Naydenova N.,**

Quality characteristics of yogurt from goat's milk, supplemented with fruit juice

Czech J. Food Sci., 29 (2011): 24-30

Yogurt was prepared from goat's milk, supplemented with aronia juice and blueberry juice. The dynamics of acidification, number of lactic acid bacteria, and fatty acids composition were investigated. Yogurt from goat's milk, supplemented with aronia juice and blueberry juice, coagulated at a lower acidity and faster than natural yogurt. The numbers of lactic acid bacteria in supplemented yogurts were higher compared to control samples. The addition of aronia and blueberry juices increased the amount of unsaturated fatty acids in yogurt by 6.9% and 8.5%, respectively. Polyunsaturated fatty acids increased by 11.2% in yogurt with aronia juice in comparison with natural yogurt.

Keywords:

goat's milk; yogurt; aronia (*Aronia melanocarpa* L); blueberry; fatty acids; lactic acid bacteria counts

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