

Textural Properties of Yogurt Made with Encapsulated Nonropy Lactic Cultures

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The effects of encapsulated strains of lactic acid bacteria on the textural properties of yogurt were determined. Yogurt made with encapsulated nonropy single strains of lactobacilli exhibited the lowest firmness and lowest curd tension. Yogurt made with encapsulated cultures of mixed strains was less firm and had lower curd tension than that made with unencapsulated cultures. Although firmness of yogurt at pH 4.6 made with a single ropy strain was similar to that made with unencapsulated cultures, ropy yogurt at pH 4.2 made with a combination of ropy *Lactobacillus delbrueckii* ssp. *bulgaricus* and nonropy *Streptococcus thermophilus* was significantly less firm. Yogurt made with encapsulated nonropy cultures bound more water than did yogurt made with unencapsulated cultures but less water than did the ropy yogurt. Both ropy yogurt and yogurt made with encapsulated nonropy cultures were less susceptible to syneresis than yogurt made with unencapsulated culture.

Key Words: yogurt • firmness • syneresis • encapsulated lactic acid bacteria

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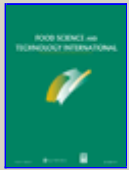


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