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Title: Screening of Stabilizers for Peanut Milk Based Set Yoghurt by Assessment of Whey Separation, Gel Firmness and Sensory Quality of the Yoghurt

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- [:: Table of Contents](#)
- [:: Full Text](#)
- [:: Citation](#)
- [:: Quick Search in ASCI](#)

Abstract: Seven stabilizers were assessed for their suitability and compatibility to peanut milk based set yoghurt. For the sake of screening, the concentration of the stabilizers added was fixed at 0.2% (w/v). Peanut milk based yoghurt was prepared from a mixture of 60% peanut milk and 40% cow milk. Whey separation, gel firmness and sensory quality of the yoghurt were the quality attributes used for screening the stabilizers. Yoghurt containing κ -carrageenan and gelatin had a firm gel with little or no whey at the top, respectively. Yoghurt containing the other five stabilizers (High methoxy pectin, Propylene glycole alginate, Carboxy methyl cellulose, Xanthan gum and Guar gum) all formed weak gels with little or excessive whey at the top. The yoghurt containing gelatin had higher sensory scores for all the three sensory attributes (Appearance, texture and overall acceptability) as compared to the other stabilizers assessed in this study. Therefore, gelatin was found to be the most appropriate stabilizer compatible to a peanut milk based yoghurt system.

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