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Full Length Research Paper

Studying microbial, physiochemical and sensory properties of directly concentrated probiotic yoghurt

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Abstract

Skim milk with 8.5% total solids was concentrated to 15 and 20% total solids by vacuum evaporation and inoculated with probiotic *Lactobacillus*. Yoghurts were incubated at 42°C and stored at 4°C. Survival of *Lactobacillus*, physiochemical (pH, acidity, syneresis, and hardness) and sensory properties (taste and texture) of probiotic yoghurts were evaluated every 7 days to 21 days. Results showed that, increasing the total solid concentration of milk increased the survival of *Lactobacillus acidophilus*, acidity and hardness of yoghurt and reduced the pH and syneresis. However, the survival of probiotic *Lactobacillus* decreased throughout the storage period at 4°C. This work shows the importance of total solid concentration of milk on survival probiotic strains, physiochemical and sensory properties of yoghurt.

Key words: probiotic yogurt, total solids, probiotic survival, physiochemical properties, sensory properties.

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