

Turkish Journal of Agriculture and Forestry



Turkish Journal

of

Agriculture and Forestry

**Effects of Storage on Physicochemical, Microbiological and Organoleptical
Qualities of Fruit Yoghurts Sold in Adana Markets**

Nuray ŞAHAN, Serdar AKIN, Atilla KONAR
Çukurova Üniversitesi Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 01330 Balcalı,
Adana-TÜRKİYE

 [Keywords](#)
 [Authors](#)



agric@tubitak.gov.tr

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Abstract: In this study 74 yoghurt samples produced by 3 native firms were analysed and the results obtained; as minimum and maximum values are pH 4.08-4.38, titration acidity % 0.65-1.11 (lactic acidity), dry matter % 19.37-25.18, fat % 3.0-3.2, protein % 2.37-3.82, total sugar % 11.86-15.11, serum separation % 0.0-34.0 and viscosity 32.63-311.73 sec. Differences of all the values accept for fat were found to be statistically important ($p < 0.05$). The total bacteria and mold-yeast count of the samples from 2 of the firms were between 3.0×10^4 - 1.8×10^8 and 2.0×10^4 - 3.2×10^7 cfu/g values respectively while the samples from the 3rd firm had total bacteria count of 10 and contained no mold-yeast ($p < 0.05$). None of the fruit yoghurts had any coliform bacteria. Storage period had no effect on the physicochemical and microbiological qualities of the samples ($p > 0.05$). Results of the organoleptical analysis showed that all the fruit yoghurts were of acceptable quality throughout the storage period.

Turk. J. Agric. For., **23**, (1999), 73-80.

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