



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A Comparative Study of Physicochemical and Organoleptic Qualities of Flavoured Yogurts Made from Cow's and Goat's Milk and Stored for 15 Days

M. Serdar AKIN

Harran Üniversitesi, Ziraat Fakültesi, Gıda Bilimi ve Teknolojisi Bölümü, Şanlıurfa -
TÜRKİYE

Atila KONAR

Çukurova Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, Balcalı, Adana -
TÜRKİYE

Abstract: The effects of 2 different types of milk (cow's and goat's milk), 4 types of flavouring (coffee, strawberry, cherry and peach) and 15 days of storage on the physical, chemical and organoleptic qualities of flavoured yogurts were investigated and the results summarised below. The results of the analysis indicate that different types of milk and flavouring had statistically significant effects ($p < 0.05$) on the pH, titration acidity, dry matter, fat, protein, total sugar, penetrometer readings, viscosity and serum separation values of the yogurts made from cow's and goat's milk. The storage periods of the yogurts had statistically significant effects ($p < 0.05$) on the pH, titration acidity, penetrometer readings and viscosity values but the effects on the serum separation values were not significant ($p > 0.05$). The organoleptic evaluations, namely colour and appearance, texture and aroma (taste and smell), were affected significantly ($p < 0.05$) by the use of different types of milk and different flavours, but not by the storage period ($p > 0.05$). In an expert panel evaluation of all the samples, the cow's milk yogurts received higher ratings than the goat's milk yogurts. The strawberry yogurts were rated the best, followed by the peach, cherry and coffee varieties. This order of preference did not change according to the storage time.

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