

Conference Abstract

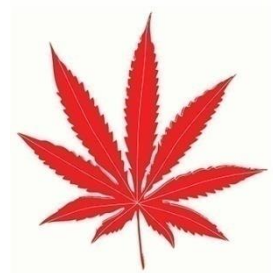
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1ST Pakistan Food –Nutrition International Summit 2019

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Pak-China Friendship Centre, Garden Avenue, Islamabad, Pakistan.



Conference Abstract

THE PHYSICOCHEMICAL FUNCTIONAL AND ORGANOLEPTIC CHARACTERISTICS OF MULBERRY BASED YOGURT DURING STORAGE

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Consent for publication: Author is agreed to submit this abstract for publication in this research journal.

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Keywords: mulberry pulp, syneresis, antioxidant activity

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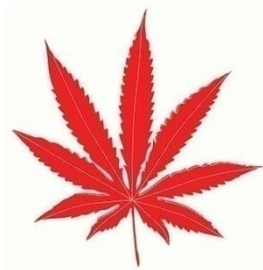
Competing Interests:

The authors declare no competing interests.

Additional information is available at the end of the article.

ABSTRACT

This research study showed the influence of adding mulberry pulp into yogurt on physicochemical properties, sensory and functional (antioxidant and phenolic) characteristics. Mulberry pulp was added 0%, 5%, 10%, 15% and 20%, 25% and 30% into yogurt and observed for 30 days of storage. Increasing the concentrations of mulberry pulp into yogurt were increased acidity, syneresis, antioxidant activity and phenolic contents, while fat and pH were decreased. Sensory parameters like color, taste, flavor and overall acceptability were improved by incorporating 15% of mulberry pulp. During storage syneresis and acidity increased while pH, fat, antioxidant activity and phenolic contents were decreased. Yogurt samples with 15% of mulberry pulp were acceptable and can be stored at 4°C for 18 days.



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