

DEVELOPMENT OF SUITABLE METHOD TO REMOVE BEANY FLAVOR FROM SOY MILK AND IMPROVE THE QUALITY OF SOY FORTIFIED YOGHURT

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Executive Summary

The experiment was conducted to develop the special yogurt and find the accepted level of flavor in the yogurt. Therefore, five different types of yoghurt were prepared by partial replacement of milk with soy milk named T₀ (control-100% cow milk, no flavor), T₁ (100% soy milk, no flavor), T₂ (75% cow milk +25% soy milk, cardamom flavor), T₃ (75% cow milk + 25% soy milk, vanilla flavor) and T₄ (75% cow milk +25% soy milk, cocoa flavor). The prepared samples were judged by a panel of expert judges for organoleptic qualities. From the results of physical study, it was found that the overall organoleptic (viz. smell and taste, body and texture, color and appearance) score of T₃ score was maximum among the combined yogurt. From the results of the acidity test, the highest acidity was observed in T₀ sample followed by T₁, T₂, T₃ and T₄ sample it indicated that the addition of soy milk reduces the fermentation capability of the bacteria. Lactic acid bacterial growth was almost similar to T₀ and T₁ samples rather than others and pathogenic bacterial count were insignificant for all the samples. From the findings of this work, it was concluded that 25% replacement of milk with soy milk and vanilla flavor could be used successfully which may produce yoghurt nearly similar to the quality of that made exclusively from cow milk to produce special yoghurt.

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