



البحث رقم (4)

الملخص الانجليزي

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Utilization of some dairy by-products and over ripened yoghurt producing jelly yoghurt

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Some dairy by-products such as over ripened yoghurt, whey and permeate were used to produce jelly yoghurt. Plain yoghurt (control- 1) and jelly yoghurt prepared from, over ripened yoghurt, buffalo's milk (control- 2), whey and permeate, both of later were modified by skim milk powder to raise solids not fat to 12 %. Traditional jelly was added as sweet tasteful flavored stabilizer at the ratio of 11.3% (w/v),for all jelly yoghurt. The last three treatments were inoculated with 3 % starter (*Streptococcus thermophiles* and *Lactobacillus bulgaricus*) and incubated at 39 0 C for 3-4 hr. All treatments were kept at 4 ± 1 0 C and analysed for rheological, microbiological, chemical and organoleptic properties during cold storage. All treatments gave good acceptance. However supplementation of dairy by- products with jelly and yoghurt starter gave jelly yoghurt with lower firmness and viscoelasticity than plain yoghurt, sedimentation or flocculation. While the whey jelly yoghurt gave the highest score, the permeate jelly , yoghurt was the lowest one relatively. In general the products gave optimal sensoric properties and neither loss of chemical nor microbiological properties even over longer storage time around 20 days of cold storage

Key words: yoghurt starter, over ripened yoghurt, skim milk powder, whey, permeate jelly yoghurt.

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