SENSORY DEVELOPMENT AND CHARACTERIZATION OF THE CAPPUCINO WITH GRANOLA SKIMMED YOGURT

Passos, F. R.1; Souza, J. F.2; Campos, F. M.3

1 Department of Food Technology, Vocational Center Rio Paranaíba – CVT, Rua Otaviano Rosa, 99, 38810-000 Paranaíba River, Minas Gerais, Brazil
2 Graduate Student Food Technology, Federal Institute of Minas Gerais Campus Bambuí, IFMG, Fazenda Varginha, Km 5 da Rodovia Bambuí/Medeiros, 38900-000 Bambuí, Minas Gerais, Brazil
3 Institute of Biological Sciences, Federal University of Viçosa - Paranaíba River Campus, Rodovia BR 354 Km 310, Caixa Postal 22 38810-000 Paranaíba River, Minas Gerais, Brazil

The interest for foods that promote well-being and health have been motivating research for development of new ingredients. The objective of this study was to evaluate the acceptability and purchase intention of cappuccino yogurt with granola. Milk with 0.5% of fat was pasteurized with 2% of skimmed powder milk and 10% of sugar. The milk was cooled down to 45°C thermophilic culture were added, keeping until the pH is maintained equal to 4.5. After 12 hours of cooling, the mass was broken and added 2% of soluble coffee and granola. In the sensory evaluation 50 untrained panelists evaluated the product in relation to: appearance, texture, flavor and overall impression, through the 9-point hedonic scale and answered about the reasons to purchase, using a structured scale of five points. The yogurt had an average score above 7 for the attributes of appearance, flavor and overall impression, corresponding to the term between “like moderately” to “liked very much.” The texture attribute had an average above 6 which corresponds to the term “like slightly”. Skimmed yogurts tend to show more fragile and brittle texture compared to the natural yogurt. With relation to the intention of buying yogurt, 87% of the panel “probably buy” and “definitely buy”, which is equivalent to an average of 4. The cappuccino yogurt with granola is a dairy product with a great potential for consumer acceptance, because it has low fat, distinctive and pleasant flavor, besides being add granola, cereal mixture rich in fiber.