SENSORY EVALUATION OF A BEVERAGE HYDROLYZED AND FERMENTED WHEY WITH PULP OF PASSION FRUIT.

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The whey obtained as a byproduct of cheese, contains proteins of high biological value, but it's not use for human food in Colombia, only is being used for fattening animals or hurled into streams. The use of hydrolyzed whey could help reduce child nutrition deficient, and could be consumed by lactose intolerant people. The objective of this research was to obtain a beverage of hydrolyzed and fermented whey with different concentrations of passion fruit pulp. The drinks were prepared from hydrolyzed whey with 1.2 mL/L of β-galactosidase enzyme for 10 hours, fermented with yogurt culture (DVS) to pH 5.8 at 44 °C. The beverages were prepared at a concentration of 14 ° Brix and different concentrations of passion fruit pulp (5, 7.5, 10, 12 and 15%). To determine the appropriate concentration of pulp, 5 treatments were evaluated using an order-preference test by submitting the samples in order random to 59 untrained tasters. The drink added with 10% pulp was the most preferred and drink with 5% pulp was the least preferred, the drinks with 7.5, 12.5 and 15% were not significant differences among them. The tasters indicated their preference for the combination of a milk derivative naturally flavored pulp, the product being considered as very good, higher value added. The results showed that the most preferred beverage was obtained with a ratio of beverage / pulp 90/10.