The use of probiotic micro-organisms in the food processing, in order to improve the functional characteristics of the products, has increased considerably. The objective of this study was to evaluate the viability of lactic starter start cultures (*Streptococcus salivarius* spp. *thermophilus* e *Lactobacillus delbrueckii* spp. *bulgaricus*) and probiotic cultures (*Lactobacillus acidophilus, Bifidobacterium* spp.) as well as physico-chemical and sensory yogurt added to passion fruit pulp and albedo flour. Six different types of yoghurt were prepared, differing as to the addition of passion fruit pulp and albedo flour, and different combinations of cultures. The design of the experiment was completely randomized (DIC) with factorial arrangement (3x2), two treatments and three crop combinations, six types of products, and each product was prepared in three repetitions, totaling 18 experimental units to be evaluated in each storage period (1, 7, 14 and 21 days). Sensory acceptance tests were conducted with seventy-five tasters and the obtained results were subjected to statistical analysis. The addition of passion fruit pulp and albedo flour interfered in the pH and acidity of the yogurt, but did not affect the viability of probiotic cultures. The viscosity and the syneresis index may have been influenced by addition of passion fruit pulp. The sensory evaluation of probiotic yogurt was well accepted by the tasters. The obtained results show the great potential for the production the results show great potential for the production of probiotic yogurt added with passion fruit pulp and albedo flour.