The consumer demand for functional foods in the area of dairy products is growing. The development of a symbiotic dairy beverage is an innovative alternative to a functional food, besides being a form of use of whey by dairy industries. This product was developed using a probiotic culture and prebiotic called polidextrose. Carried out physical-chemical analyzes, lactic acid bacteria counts and sensory analysis in a hedonic scale of 9 points after the beverage processing. After 15 days of manufacture made in again count of lactic acid bacteria in the product. The experiment was conducted in three replicates. It was found that the protein drinks evaluated ranged from 1.25% to 2.43%, the pH ranged 3.9 to 4.4 and fat ranged from 0.26 to 0.33%. The viable lactic acid bacteria count in milk drink ranged from $1.4 \times 10^9$ CFU / ml to $8.9 \times 10^8$ CFU / ml. After fifteen days of shelf count of lactic bacteria of drinking ranged from $8.7 \times 10^8$ CFU / mL to $8.4 \times 10^8$ CFU / mL. The sensory analysis in the category overall appearance of the drink obtained score with media 7 "liked moderately." From the results it is considered that the drink had good sensory acceptance and counting of viable lactic acid bacteria within the pattern to be classified as probiotic product.

Keyword: probiotic, prebiotic, food.