SENSORIAL EVALUATION OF THE FERMENTED DAIRY MILK ADDED WITH RICE EXTRACT

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The main objective is the sensorial evaluation of the fermented dairy milk, using sub products (whey and broken rice), promoting protection to the environment, reducing the impact on it made by these wastes on nature. Possibly, this low cost drink will be able to contribute to the health of patients with celiac disease or with milk allergy and be a way of income for rural families. The drink was flavored with coconut essence and shredded coconut, 82% whey, 45% rice extract. The fermentation was made with 85g/L of natural yogurt (*lactobacillus*). The sensorial evaluation was done by 79 tasters, including students and workers, being 62% male with ages between 14 and 54. The sample was evaluation by appearance, aroma and texture, using an hedonic scale of 9 points (9=like extremely; 1=dislike extremely). As far as purchasing, was used a 5 points scale (5=surely buy; 1=surely wouldn’t buy). The test was accomplished during the morning, in individual climatized cabins. The product shows great sensorial characteristics, presenting averages of 6,8,7,6 for appearance attributes, aroma, taste and texture, where 6 represents “like slightly”, 7 “liked moderately” and 8 “enjoyed”. There was an 89,8% approval in terms of purchasing the elaborated product, which indicates good acceptance, allowing it to be a success in the market. It was still observed that this drink must still be improved due to appearance and texture.