DEVELOPMENT OF YOGURT WATER-SOLUBLE SOY EXTRECTS STRAWBERRY FLAVOR

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Soy is recognized as a quality food for its high energy content and the excellence of its protein. The addition of soya protein foods offers several advantages, such as to improve the texture, ligament and final income, longer shelf life. The water-soluble soy extract has wide application in the food industry, and can be consumed in the form of drink, being that its flavor can be negatively affected by the action of enzymes present in the grain, as the lipoygenase. In addition, the production of yoghurt from milk UHT is restricted, due to the allergic problems and vegetarian alternatives. The present work aimed at the development of the yoghurt flavor strawberry with different proportions of water-soluble soy extract and UHT milk. The yoghurt flavor strawberry showed microbiological results within the established standards (< 1 x 10 UFC.ml⁻¹). Regarding the physical-chemical parameters, the yogurts of strawberry, obtained from sized variations were the following: final pH 4.5 , dry extract total 8.4 %, acidity 0.9 % and total soluble solids 18 °Brix. The sensory evaluation was performed by 35 tasters not trained through the profile test characteristics, that the product that received 80 % of acceptance in respect to the parameters analyzed was developed with 50% of UHT milk and 50% water-soluble soy extract.