SENSORY EVALUATION OF SUNDAE-TYPE YOGURT WITH BURITI’S PULP ADDED MILK POWDER

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Stabilizers and thickeners are used in processing of the sundae-type yoghurt to make it more consistent. In contrast, the objective of this study was to use the addition of different concentrations of skimmed milk powder (SMP) naturally increasing proteins’ water retention ability, improving product’s consistency. Cow’s milk supplemented with 10% sugar and without addition (0%) or supplemented with 5% or 10% of SMP was heated at 72 ° C for 2 minutes, then cooled to 43 ° C for inoculating 1% of yoghurt culture. It was then bottled in sundae cups containing buriti’s pulp, incubated at 43 ° C, cooled and maintained at 10 ° C. The product had shown the typical consistency of the commercialized products. Later, sensory evaluations were performed to verify formulation with the highest acceptance. The analysis was conducted with 44 untrained tasters in individual booths. The three formulations were sorted for comparison of samples, where we found that the formulation with higher levels of SMP was the most preferred among consumers. However, there wasn’t significant difference (P> 0.05) between treatments. The same results were found with respect to overall acceptability and consumer attitude. The addition of buriti pulp increased the percentage of vitamin A, reaching 30% of RDI. It was concluded that the formulations produced increased the consistency of the final product without significant changes in its original sensory characteristics also improving their nutritional value.