DEVELOPMENT AND CHARACTERIZATION OF FERMENTED DAIRY DRINK OF MURUCI
(Byrsonima crassifolia L. Rich) WITH REDUCED FAT CONTENT

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The cheese whey is a product of great importance because of its nutritional composition and volume produced. The objective this work was the elaboration of fermented dairy drinks of Byrsonima crassifolia L. Rich. with reduced fat content. In the production of drinks, were used UHT whole milk and UHT skim milk, with 3% of a lactic culture lyophilized reactivated of microorganisms Streptococcus salivarius subsp. thermophilus and Lactobacillus delbrueckii subsp. bulgaricus. Was defined a standard formulation with 30% whey, 55% milk and 15% syrup Byrsonima crassifolia L. Rich. The physico-chemical characterization was realized in cheese whey, pulp of Byrsonima crassifolia L. Rich and dairy drink, according to the methodology of the Adolfo Lutz Institute. Microbiological analyzes of total coliforms (35 °C), thermotolerant coliforms (45 °C) and Salmonella, were realized according legislation. In sensorial analysis, was realized an acceptance test and the results were submitted the variance analysis (p≤0.05). The results of physico-chemical characterization from cheese whey indicated a content of proteins of 0.85%, while the pulp presented elevated content of fats (2.75%). The dairy drinks showed elevated content of protein: 8.25% and 9.27%, respectively, for beverages whole and skim, beyond of reduced content of fat from skim dairy drink (0.1%), approximately 95% less that whole dairy drink. The microbiological analysis showed that the products are according with legislation determination. The acceptance test indicated that skim dairy drink presented more acceptance (77%) in comparison with whole dairy drink. The variance analysis results indicated that no difference significant between samples to p≤0.05.