FERMENTED DAIRY DRINK ADDED TAMARIND PULP (TAMARINDUS INDICA)


Tamarind (Tamarindus indica) is a fruit typical of semi-arid regions of Brazil rich in proteins, carbohydrates and minerals, used in the manufacture of sweets and juices. Its pulp is an alternative to add nutritional value to foods. The objective of this study was to develop a fermented dairy drink with concentrated pulp of tamarind, as a form of reuse of bovine milk whey and enrichment of the final product by the addition of the concentrate. Were developed two treatments: 40% whey (milk 60%) and 50% whey (milk 50%). After fermentation, was added to the beverage the tamarind concentrate, which was prepared at a ratio of 1/1 (pulp/sugar). Microbiological analyzes were performed for determination of Coliforms at 45 ºC and Salmonella, according to RDC n.12 (Standards Microbiological Food-Brazil) and sensorial analysis (acceptance testing) for the attributes of Appearance, Flavor, Aroma, Viscosity and Acceptance globally, with hedonic scale of nine points. The averages were submitted to ANOVA and Student t-test at the 5% significance level. In the microbiological analysis, all results were within the limits allowed by Brazilian law. In sensory analysis, the averages of all the attributes were next to the concept "I really liked." None of the attributes evaluated showed significant differences between treatments (p<0.05), indicating that a high level of whey did not result in low sensory quality. Dairy drink with tamarind was well accepted by the panelists, representing a potential alternative to the development of new food products with use of whey.

Keywords: Whey, Concentrated tamarind pulp, Sensory analysis.