PRELIMINARY TESTS: MANUFACTURE OF YOGURT WITH ADDED FIBER OF PASSION FRUIT (*Passiflora edulis*)


The passion fruit fiber, due to its rich quantity of pectin, promotes water retention forming viscous gel, increasing satiety time and decreasing intestinal transit, bringing benefits to human health. This article aimed to evaluate the acceptability of natural yoghurt with the addition of 2.5 and 5% of passion fruit fiber. Yoghurt was produced with milk of producers from the city of Bananeiras, Paraíba. After its pasteurization the production of yogurt has begun, it was divided in two different containers. It was measured the volume of each container which weighed 2.5 and 5% of fiber. It was added 2.5% of passion fruit fiber in a container and 5% in the other one, resulting in T1 and T2, respectively. Microbiological analysis had been carried through and as a tool of sensorial analysis was used the nine-point hedonic scale. The following results were found: for both treatments microbiological analysis presented absence for sp., *Staphylococcus aureus*, yeasts and moulds; Coliforms at 35ºC, <1/ml, lying within the limits allowed by law (RDC 12, 2001). For the global acceptance parameter the following results were obtained: T1 remained between “dislike slightly” and “neither liked nor disliked” T2 maintains between “dislike slightly” and “neither liked nor disliked”. With this it is concluded that natural yoghurt with addition of 2.5 and 5% fiber of Passion fruit presented a very sandy texture, justified by the high percentage of fiber addition, providing a low acceptance between the tasters requiring further new studies on the addition of this ingredient.