DEVELOPMENT AND EVALUATION OF SOY “YOGHURT” WITH DIFFERENT CONCENTRATIONS OF PULP BARU (DIPTERYX ALATA VOGEL)

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The use of cerrado fruits to flavor the soy “yoghurt” soy is an alternative food that may contribute to a higher consumption of fruits and soy “milk”. The study aimed at the development and evaluation of soy “yoghurt” with different concentrations of pulp baru. The "yoghurts" were formulated according to the following treatments: T1 – soy “yoghurt” with 0% of pulp baru, T2 – soy “yoghurt” with 5% of pulp baru, T3 – soy “yoghurt” with 10% of pulp baru, T4 – soy “yoghurt” with 15% of pulp baru. In the pulp and "yoghurt" produced were made of physico-chemical, chemical composition, microbiological analysis, test of acceptability and purchase intent. The experimental design was completely randomized with the use of Tukey test on the comparison of treatment means at 5% probability, being that for the acceptability test was used 100 non-trained panelists. For pulps and "yoghurts" produced were used 6 repetitions. The soy "yoghurt" corresponding to the treatment with 15% of pulp baru, showed the best behavior in regard to its physico-chemical assessed. The "yoghurts" were developed within the microbiological standards required by law. The "yoghurt" added pulp baru were graded between 6 (liked slightly) and 8 (liked moderately) in attributes, color, aroma and texture. The "yoghurt" showed purchase intent that ranged for 3 (maybe buy / maybe not buy) to 4 (probably buy).