ELABORATION AND QUALITY OF ADDED BOVINE PULP YOGHURT OF UMBÚ
(*Spondias tuberosa, L.*)


The umbuzeiro, tuberose Spondees, L., Dicotyledoneae, Anacardiaceae, northeast Brazilian is originary of half-barren regions. The yoghurt was prepared with bovine milk and the sample had differed how much the addition from pulp of umbu in the noives of 10, 20 and 30%. The values gotten in the yoghurt samples added with different pulp texts of umbú disclosed that the samples inside present microbiolog load of the standards of the RDCnº12/2001. In the sensorial evaluation, the Test of Acceptance was applied, had been evaluated the following attributes through analyzes of variance, with level of significance of 5%, evidenced that all the attributes: appearance, aroma, flavor, texture, and global acceptance and intention of purchase had not differed between sientre the samples. The average values found for the 0 variable physicist-chemistries of the yoghurt samples added with different pulp texts of umbú, where the average values for humidity had been for 10% pulp addition (79, 40%), for pulp addition of 20% (76.27%) for 30% pulp addition (80.09%), leached ashes for 10% pulp addition (7.14%), for pulp addition of 20% (36.18%) for 30% pulp addition (13.62%), Lipid in the sample with 10% pulp addition (3.85%), for pulp addition of 20% (3.97%) for 30% pulp addition (3,28), acidity for 10% pulp addition (0.85%), for pulp addition of 20% (0.79%) for pulp addition of 30% (0.92%), protein for 10% pulp addition (2.56%), for pulp addition of 20% (2.57%) for pulp addition of 30% (2.38%), glicídeos in the sample with 10% pulp addition (1.78%), for pulp addition of 20% (2.00%) for 30% pulp addition (2.02%). In it analyzes physicist-chemistry had gotten deferens only in leached ashes of the sample with 20% of pulp of umbú and in the glicídeos that in accordance with to differ in the sample with 10% of pulp it analyzes it of variance the level of significance of 5%. The yoghurt added with different pulp texts of umbú, established standards of hygiene for milk derivatives present conditions in accordance with hygienic sanitary.