HOMEMADE SKIMMED YOGURT DEVELOPMENT ADDED WITH MANGABA FRUIT PULP, GOLDEN LINSEED AND PASSION FRUIT SKIN FLOUR

Severina de Sousa, Mario Eduardo R. M. Cavalcanti Mata, Maria Elita Martins Duarte, Antonio Fernandes Monteiro Filho, Everaldo de Sousa. Federal University of Campina Grande – UFCG, Rua Aprígio Veloso 844, 58430-380, Bodocongó, Campina Grande, Paraíba, Brazil

The yogurt is an extremely nutritious and handy food, for that reason, it has been constituted one of the most popular from the dairies in the world. The population is more conscious in relation to the benefits offers by food, so new technologies have been sought for food development with a good acceptability and which can promote health to the persons. Researches have revealed that the golden linseed seed as omega 3, 6 and 9 source, and passion fruit skin flour have been used by the food industry as a natural source for the prevention and cure of many diseases. We have targeted with this paper the development of a homemade yogurt, sweetened with sucralose and added with Mangaba fruit pulp, golden linseed flour with passion fruit skin flour (the ratio as a fiber source stands at 1:1). We have used a factorial planning $2^2$ and the response surface methodology (RSM), using as independent variables Mangaba fruit pulp concentration (10, 20 and 25%) and golden linseed seed concentration with passion fruit skin flour (1, 3 and 5%) to assess the dependent variables like color, pH, acidity, water content, water activity, total and reducing sugar, mineral fraction, yogurt density and synaeresis. The results have indicated that the fiber source increment to the yogurt has caused changes in the color properties, density and viscosity and the chemical and physicochemical patterns answered the patterns required by the Brazilian legislation.

Key-words: product milk, enrichment, functional food.