SENSORY ACCEPTANCE OF KEFIR-YOGURTS FLAVOR STRAWBERRY

Gabriela Alves de Araújo Fernandes, Meire dos Santos Falcão de Lima, Ana Lúcia Figueiredo Porto, Luciana Leite de Andrade Lima, Maria Taciana Holanda Cavalcanti. University Federal Rural de Pernambuco – UFRPE, Rua Dom Manoel de Medeiros - s/n, 52171-900 Dois Irmãos, Recife/PE, Brazil.

Kefir is a refreshing, naturally carbonated fermented dairy beverage with a slightly acidic taste, yeasty flavour and creamy consistency. Kefir grains are mostly composed by proteins, polysaccharides and enclose a complex microbiota. Lactic acid bacteria and yeasts exist in a complex symbiotic relationship and are responsible for alcoholic and lactic acid fermentation, respectively. Traditionally this natural mixed culture starter has been used as food classified as probiotic due to its therapeutic and nutritional properties. The objective of this work was to develop a kefir-yogurts beverage with strawberry syrup using sensory consumer tests. Fourth formulations were prepared using different concentrations of strawberry syrup (CSS) and contact time of fermentation (CTF) between the kefir grains and the milk. The sensory tests were carried out with 30 nontrained panelists using a structured ranking tests to evaluate overall acceptance, the means were submitted to ANOVA and Duncan mean test (p <0.05) by Statistic 7. The kefir-yogurts formulations were produced with pasteurized cow milk, grains kefir, yogurt starter, CTF (5 and 8h) and CSS (20% and 30%). The overall acceptance of kefir-yogurt of different formulations showed that some products can be considered adequate to consumers, like the kefir-yogurts produced with 30% CSS and 5h CTF was significantly different (p <0.05) among others samples and was highest preference. The sensory acceptance of kefir-yogurts was positively affected by increases in the concentrations of strawberry syrup and decrease of contact time of fermentation. Thus, the products presented good sensory acceptance suggesting commercial potential.