Elaboration and characterization of yoghurt added to blackberry Jam (*Morus nigra* L.) and bee pollen

Bruna Pegoraro, Mário Antônio A. da Cunha, Maurício Perin, Mariéli Karling. Departament of Chemistry, Federal Technological University of Paraná, Via do Conhecimento Km 01, 85503-390 Pato Branco, Paraná, Brazil.

The demand for functional food has intensely grown in the last years and, in this sense, the Brazilian industry of food has developed and launched new products in the market with functional appeal. Blackberry and apiarian pollen can be used as food ingredient to enrich the product by the presence of bioactive composites with antioxidant activity. In this context, the present paper aims at formulating an yoghurt added to blackberry jam (*Morus nigra* L.) and apiarian pollen as a proposal of a nutritionally attractive food. The yoghurt has been obtained through lactic acid fermentation of bovine milk (68.0 g/100mL of standardized milk and 3.9 g/100mL of powdered skimmed milk), by the action of *Streptococcus salivarius* ssp. *thermophilus*, *Lactobacillus delbrueckii* ssp. *bulgaricus* and *Bifidobacterium*, derived from industrial lactic ferment (0.04 g/100mL). Blackberry jam (20 mL/100mL), apiarian pollen (0.8 g/100 mL), food coloring, pectin (0.25 g/100 mL) and potassium sorbate (0.03 g/mL) have been added to yoghurt. The obtained product presented 4.9 g/100g of protein, 3.0 g/100g of lipids, 0.7 g/100g of mineral content, acidity of 1.08 (g lactic acid/100 g), 4.3 pH and it has good sensorial acceptance as regards to the global quality (index of acceptance of 82.2 %). The developed product has commercial potential and it can be considered an innovating one, since no yoghurts added to blackberry and apiarian pollen in the marked have been observed.