DEVELOPMENT AND CHARACTERIZATION OF YOGURT ADDED WITH MANGOSTEEN (Garcinia mangostana L.) PULP


Yogurt is the most popular and economic importance fermented milk. The mangosteen is considered one of the main fruits of tropical Asia because of the pleasant aroma and flavor of this flesh that is slightly acidic and sweet (or bittersweet). The objective of this study was to develop a yogurt added mangosteen pulp, with a view to produce a new flavor to the product from an exotic fruit and characterize the product obtained from the standpoint of physical-chemical and microbiological testing. The experiment was conducted at the Laboratory of Physiology and Postharvest Technology Center of Humanities, Social and Agricultural (CCHSA), Federal University of Paraíba, Campus III. The yogurt was made from pasteurized milk containing 3% freeze-dried lactic culture (Lactobacillus delbruekki subsp. Bulgaricus and Streptococcus salivarius subsp. Thermophilus). Was added mangosteen pulp (15%) and sucrose (10%). The physico-chemical analysis were: pH (3.65 ± 0.24), acidity (0.98% ± 0.18), total solids (27.10% ± 0.55), moisture (72.90% ± 0.55), ash (0.88% ± 0.08), fat (1.12% ± 0.43) and protein (5.02% ± 0.59). Microbiological analysis (coliforms at 35 °C, coliforms thermotolerant, molds and yeasts) showed that all parameters are in accordance with current legislation. The results of microbiological analysis indicated that the yogurts were hygienic and sanitary conditions. The results show that the preparation of yoghurt added mangosteen pulp was feasible for possible commercialization.