

Effect of Hull-Less Barley Flakes and Malt Extract on Yoghurt Quality

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Abstract : The aim of the research was to evaluate the influence of flakes from biologically activated hull-less barley grain and malt extract on quality of yoghurt during its storage. The results showed that the concentration of added malt extract and storage time influenced the changes of pH and lactic acid in yoghurt samples. Sensory properties-aroma, taste, consistency and appearance-of yoghurt enriched with flakes from biologically activated hull-less barley grain and malt extract changed significantly ($p<0.05$) during storage. Yoghurt with increased proportion of malt extract had sweeter taste and more flowing consistency. Sensory properties (taste, aroma, consistency, and appearance) of yoghurt samples enriched with 5% flakes from biologically activated hull-less barley grain (YFBG 5%) and 5% flakes from biologically activated hull-less barley grain and 2% malt extract (YFBG 5% ME 2%) did not change significantly during one week of storage.

Keywords : Barley flakes, malt extract, yoghurt, sensory analysis

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