World Academy of Science, Engineering and Technology
International Journal of Agricultural and Biosystems Engineering
Vol:11, No:07, 2017

Physicochemical and Microbiological Properties of Kefir, Kefir Yogurt and Chickpea Yogurt

Authors : Nuray Güzeler, Elif Ari, Gözde Konuray, Çağla Özbek

Abstract : The consumption of functional foods is very common. For this reason, many products which are probiotic, prebiotic, energy reduced and fat reduced are developed. In this research, physicochemical and microbiological properties of functional kefir, kefir yogurt and chickpea yogurt were examined. For this purpose, pH values, titration acidities, viscosity values, water holding capacities, serum separation values, acetaldehyde contents, tyrosine contents, the count of aerobic mesophilic bacteria, lactic acid bacteria count and mold-yeast counts were determined. As a result of performed analysis, the differences between titration acidities, serum separation values, water holding capacities, acetaldehyde and tyrosine contents of samples were statistically significant (p < 0.05). There were no significant differences on pH values, viscosities, and microbiological properties of samples (p > 0.05). Consequently industrial production of functional kefir yogurt and chickpea yogurt may be advised.

Keywords : chickpea yogurt, kefir, kefir yogurt, milk
Conference Title : ICAFAS 2017 : International Conference on Agricultural, Food and Animal Sciences
Conference Location : Zurich, Switzerland
Conference Dates : July 27-28, 2017