

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

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**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

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