Studies on Fortification of Yoghurt Drink with Pineapple Pulp

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ABSTRACT

Yoghurt is a fermented dairy product which is western equivalent to Indian dahi, made using a symbiotic mixture of *streptococcus salaivarius* subsp. *thermophilus* and *lactobacillus delbrueckii*_subsp. *bulgaricus* as a starter. Use of fruit like pineapple leads to value addition of yoghurt drink in both flavor and nutrient content.

In this study milk was standardized to 3.5 per cent fat, and the yoghurt drink was prepared from different proportions of yoghurt and pineapple pulp viz. 100:0 (T_1){ T_1 is control yoghurt drink}, 97:3 (T_2), 94:6 (T_3), 91:9 (T_4) with sugar level maintained 10 % by the weight of product and chilled water level maintained 10 % by the weight of product was common in all treatments with object to study sensory evaluation, chemical analysis and cost structure of the pineapple yoghurt drink. The mean overall acceptability score was observed as 7.53, 7.80, 8.58 and 6.55 for treatments T_1, T_2, T_3 and T_4 respectively. The overall acceptability increased with the increase in the levels of pineapple pulp in yoghurt drink up to certain limit then gradually decreased. Highest sensory score was observed in treatment T_3 (8.58). Pineapple yoghurt drink with T_3 treatment combination contains 3.04 per cent fat, 22.93 per cent total solids, 0.884 per cent acidity, 2.70 per cent protein and 19.89 percent solids not fat. Cost of preparation of pineapple yoghurt drink was Rs. 36.93, 37.08, 37.23 and 37.38 for treatments T_1, T_2, T_3 and T_4 respectively. The increase in cost of production from treatment T_1, T_2, T_3 and T_4 was due to addition of pineapple pulp.