

DEVELOPMENT AND SENSORY ANALYSIS OF GREEK YOGURT WITH FLAVOR OF JELLY EXTRA TAMARIND

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Resumo (Texto Científico) - Máximo 300 palavras | Abstract (Scientific Text) - (Maximum 300 words):

Yogurt is a product fermented by *Lactobacillus bulgaricus* and *Streptococcus thermophilus*, it being source of vitamins and mineral salt. The sensory characteristics of yogurt together with the jelly of tamarind (*Tamarindus indica* L.) result in differentiated food and with functional properties. The objective of this study is for development and sensorial analyzation of Greek yogurt, flavored with extra jelly tamarind, which has been evaluated on appearance; color; texture; odor; flavor and overall appearance hedonically scaled with 40 untrained judges. The jelly of tamarind had been fractionated in 5%, 10% and 15%. The results has been submitted with the variance analysis (ANOVA) where the averages were compared by tukey test the level of 5% of probability, and it has been used to analyze statistics by software Assistat. The average obtained show good acceptance among tasters, and demonstrate that there wasn't a significant difference between the 3 formulations, where the lowest average was attributed to the flavor, ranging from 5.88 to 5% and 6.63 to 15%, and the highest average had gone for the attribute color ranging from 7.45 to 5% and 7.28 to 15%. For the Greek yogurt, the texture attribute is the main parameter for the standard of identity and quality (SIQ) of the product, and the means of this attribute 7.15 to 5%; 7.25% to 10%; 7.28 to 15%. The results for attribute of texture demonstrate that the product developed displays accordance with SIQ. The tasters didn't select one formulation as the favorite, but the 5% and 15% formulations exhibited attributes that are complementary, or for the visual and olfactory characteristics, the most evident for smoothness, in the attribute flavor and texture. Therefore, the developed product is shown to be feasible for commercialization, because there wasn't significant difference between formulations and can change it without consumers' observance of differences.

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