

SENSORY EVALUATION OF CERRADO FRUIT YOGURT WITH THE ADDITION OF LEMONGRASS ESSENTIAL OIL

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Yogurt is a dairy product, considered healthy and with great acceptability. The growing consumption of dairy products in the Brazilian market, mainly due to the versatility features, are opening the door to a greater range of ingredients in the search for increasingly attractive flavors. Wherefore, the purpose of this study was to evaluate sensorially different yogurt formulations with cerrado fruit, soursop (*Annona crassiflora*) and essential oil of lemongrass. The Yogurt was prepared with traditional lactic acid cultures (*Streptococcus salivarius* subsp. *Thermophilus* and *Lactobacillus delbrueckii* ssp. *bulgaricus*) in the proportion of 0.2%, sucrose 12%, stabilizer based on gelatin 0.3%. After that, the formulations were prepared with different concentrations of pasteurized pulp soursop: 0% (F1), 10% (F2), 12% (F3), 15% (F4); and 0.01% of essential oil of lemongrass. The sensory analysis were conducted with

acceptance test, using hedonic scale of nine points with a scale ranging from extremely liked (9) to extremely disliked (1), assessing the attributes odor, color, texture, flavor and overall appearance. In the analysis, participated one hundred both sex untrained panelists who attended in Federal Institute of Mato Grosso - Bela Vista Campus. The data was submitted to ANOVA and Tukey test at significance level of 5%. The results of sensory evaluation have shown that, in general, levels up to 15% soursop pulp added, presented satisfactory scores in the sensory attributes reviews. Regarding flavor, the averages for this attribute were 7,8a; 6,9b; 7,3ab; 7,0b for F1, F2, F3 and F4 respectively. However, F3 was the most similar to the F1 results. All formulations exhibited acceptance rate above 70% for all attributes, considering the product with good sensory acceptance.

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