

EFFECT OF PROCESSING CONDITION ON THE MILK/SOY MILK YOGURT QUALITY

Arezoo Erfanian and Babak Rasti

Universiti Malaysia Sabah, Malaysia

This study was aimed to determine the effect of sonication condition (time and temperature) on the milk/soy milk yogurt quality. Yogurt quality such as particle size, viscosity, texture, and syneresis of the milk/soy milk were analyzed in this study. The effects of both sonication time and temperature on the yogurts were analyzed using two ways ANOVA and post hoc Tukey's test. The study showed that both sonication time and temperature did not significantly affect the particle size of milk/soy milk yogurt ($p>0.05$). Although there was a reduction in particle size of sonicated samples, it was insignificant. On the other hand, the viscosity of milk/soy milk quality was significantly affected by sonication time and temperature ($p>0.05$). Sonication time and temperature also significantly affect the milk/soy milk texture in terms of firmness, consistency, cohesiveness, and an index of viscosity. Sonicated samples have significantly higher textural quality as compared to control ($p<0.05$). In addition, syneresis of milk/soy milk yogurt was also significantly affected by the sonication time and temperature. Sonication condition (time and temperature) significantly affects viscosity, texture, and syneresis of milk/soy milk yogurt but did not significantly affect its particle size.

Biography

Arezoo Erfanian has completed her PhD in Food Technology from University Putra Malaysia. She is currently a Senior Lecturer at the Faculty of Food Science and Nutrition, University Malaysia Sabah, Malaysia. She has published manuscripts in high impact journals and presented her works at international conferences.

arezoo@ums.edu.my