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## Development of functional whey beverage made from apple concentrate: Physico-chemical, microbiological and sensorial attributes

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Special attention is being paid to development of whey beverages made by fermentation with probiotic bacteria. The challenge is the choice of suitable bacterial culture in order to produce a functional beverage with high nutrient value and acceptable quality attributes. The aim of this study was the development of fermented whey-based beverage enriched with an apple concentrate. Beverages were prepared from liquid whey by adding freshly prepared apple concentrates as functional compounds and probiotic bacteria (*Lactobacillus acidophilus* LA-5). Results showed a new functional beverage with special characteristics which exhibits excellent flavor derived from apple.

### Biography

Mireille Serhan\* (Engineer, MSc., Ph.D.) received her Ph.D. in Food Engineering and Biotechnology from the National Polytechnic Institute of Lorraine, France. Her research interests revolve around the area of preservation of indigenous dairy products, as well as new food products' development.

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