

The effect of whey concentrates on nutritional quality and probiotic properties of ayran

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The aim of the study was to produce functional ayran (drinkable yoghurt). For this purpose, concentrated whey (normal and demineralised) and whey protein powder were added to the milk. *Lactobacillus acidophilus* was used as probiotic starter culture in ayran samples. Whey concentrates affected the physico-chemical and probiotic properties of ayran samples significantly. The dry matter, protein and ash contents in whey concentrates added ayran samples showed significant increases. Again, the amounts of mineral matter of the ayran samples increased significantly. *Lactobacillus acidophilus* counts in ayran samples produced with 4% normal or demineralized whey concentrates were the highest ones. *Lactobacillus delbrueckii subsp. bulgaricus* and *Streptococcus thermophilus* counts were also higher in the ayran samples. It can be said that addition of concentrated whey and probiotic culture improved the functional properties of ayran. Produced ayran samples have got to probiotic and functional food properties.

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