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Standardization of sweetened yoghurt and its fortification with noni fruit juice

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Consumption of fermented-milk products such as yoghurt, is associated with several types of human health benefits because of their content of lactic acid bacteria content. Present investigation was planned to optimize inoculum concentration, setting time-temperature and sugar concentration for preparation of cow milk yoghurt on the basis of its physico-chemical and sensorial quality attributes. Inoculum (Streptococcus salivarius subsp. thermophillus and Lactobacillus delbrueckii subsp. bulgaricus in 1:1) were added at different rates i.e. 1- 4 per cent with sugar concentrations of 8, 10, 12 and 14 per cent for three different setting temperature range (37, 42 and 45oC) and effect of these parameters on setting time, syneresis, physico-chemical properties and organoleptic quality characteristics were investigated. The optimized yoghurt was further used for noni fruit juice fortification at concentrations viz. 3, 6 and 9 per cent added after fermentation and effect on physic-chemical, organoleptic characteristics were investigated. Results revealed that optimum conditions for preparing cow milk yoghurt include sugar addition up to 12 per cent with inoculum level of 3% at the temperature of 42oC which results in 6.2 per cent syneresis with the setting time of 7.2 hours. Organoleptic properties of noni yoghurts were decreased as juice concentration increased. The higher overall acceptability was found at 3 per cent noni juice. As concentration of fruit juice increased, physic-chemical characteristics, TSS- 23.25 per cent, acidity- 0.83 per cent except pH (4.4) were increased produced a better acceptable product.

Biography

Sameena Shaikh was research student worked under the guidance of Associate Professor Mr. Deshpande H W, dept of Food and Industrial Microbiology, College of Food Technology, MKV, Parbhani, he has publish many research article in renowned national and international journals.

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Value added products from Jamun (Syzygium cumini) fruit

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Jamun (*Syzygiumcumini*) commonly known as Indian blackberry is a widely distributed forest tree in India and other tropical and sub-tropical regions of the world. This fruit is a rich source of Vitaminslike A, B1, B2, B6, B12, C, E. Acids like Folic acid, Nicotinic acid, Malic acidand Mineralslike Na, K, Ca, P, Fe, Zn, Mn.It is used inantidiabetic, antioxidant, anticancer, antihyperlipidemicmedicines. The fruits are purplish black in color when ripe and have high anthocyanin content. This wide range of health promoting compounds makes them a suitable candidate to be used as a nutraceutical. It also contains pectin naturally which is good solidifying index for jam preparation. Due to its nutritional and medicinal valueit can be used asnutraceuticalproducts like jamun juice, squash, jam, and candy. The products were standardized as per the specifications of Food product order (FPO) and Food safety standard authority of India (FSSAI). Its nutraceutical properties like total phenol, anthocyanin content, antioxidant activities were determined by DPPH method.

Biography

Swapnil Jaiswal has completed completedM.Tech (Chemical Technology) from Laxminarayan Institute of Technology (LIT), Nagpur,(M.S.) in 2011. Currently, he is a Ph.D. Scholar in the Centre for Rural Development and Technology, IIT Delhi.

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