J Food Process Technol 2012, 3:10
http://dx.doi.org/10.4172/2157-7110.S1.010

OMICS Group Conferences
Accelerating Scientific Discovery

International Conference and Exhibition on
Food Processing & Technology

November 22-24, 2012 Hyderabad International Convention Centre, India

Survivability of *Lactobacillus acidophilus* in probiotic and synbiotic ice cream incorporated with inulin

C. Pandiyan[1], Annal Villi R[2] and Kumaresan G[1]
[1]Department of Dairy Science, Veterinary College and Research Institute, India
[2]Veterinary University Training and Research Centre, India

A study was carried out to prepare synbiotic ice cream incorporating *Lactobacillus acidophilus* and inulin and viability of *L. acidophilus* was analyzed on storage. Whey protein concentrate (WPC) was incorporated in the ice cream mix to improve the textural and nutritional quality of ice cream. A faster melting rate was noticed in the probiotic and synbiotic ice cream samples. Incorporation of inulin in ice cream mix significantly ($P<0.01$) improved the growth of *Lactobacillus acidophilus*. Freezing of the ice cream mix caused a reduction of 0.61 to 0.77 log counts of *L. acidophilus count*. A significant reduction ($P<0.01$) in the count of *L. acidophilus* was observed during storage. It is concluded that incorporation of inulin increases count of *L. acidophilus* and the organism could survive at therapeutic minimum probiotic level of 10^6 cells /ml for 15 days of storage at -18 to -23°C in ice cream.

ch.pandiyan@gmail.com

Studies on quality parameters of selected varieties of cowpea

Chandralekha Bhokre and Rodge A. B
Department of Food Chemistry and Nutrition, College of Food Technology, Marathwada Krishi Vidyapeeth, India

The cowpea in general has better nutritional profile compared to other crop grown in less endowed areas. Cowpea is rich in protein also contain some antinutritional factors such as tannin. The digestibility and cooking quality of legume is matter of concerned and above all these parameters varied variety to variety, In present study the effect of various varieties on quality parameters i.e. protein, fat, anti nutritional factor such as tannin was determined. Also effect of varieties on digestibility and cooking time was studied. Cowpea verities viz GC-502, GC—521, HG-9-1, CPD-103, CPD-91, CPD-108, PGCP-6, RC-101 and GC-3 were selected for the study. The results showed that the protein content in different varieties ranged between 26.44 to 28.44 percent, fat content varied from 0.40-1.80, the tannin was found in between 0.25-1.71 mg/g. Digestibility varied between 89.10 to 93.76 percent and cooking time 35-45 min.

Biography

Bhokre C.K. has completed her M.Tech in FOOD SCIENCE at the age of 24 years from College of Food Technology, Marathwada Agricultural University, Parbhani-431401, India. She is working as Field Assistant from 4 years in the Department of Food Chemistry and Nutrition in College of Food Technology, Marathwada Agricultural University, Parbhani, India. She has published 4 papers in reputed journals, 3 abstracts , 2 popular article, 2 poster in ICFOST and 1 paper in processing for publication.