

Survey On Diacetyl Changes and Sensory Characteristics in Yoghurt Fortified with Whey Protein Concentrate Instead of Milk Powder

Kakoei,H.^{1*},Ehsani,M.R.²,Mazlomi,M.T.³

1-MSc graduate of Food Technology, Shahid Beheshti University M.C.

2-Associate Prof., Dept. of Food Technology ,College of Agriculture, Tehran University

3-Faculty member of Shahid Beheshti University M.C.

The goal of this study was to determine the changes of diacetyl content and sensory characteristics of yoghurt fortified with whey protein concentrate instead of skim milk powder at storage condition. Our finding showed that with increasing in amount of whey protein concentrate in yoghurt samples, diacetyl level was always higher than control sample. Diacetyl amounts also in yoghurt samples increased during two weeks. The results of sensory evaluation also shows that there was no difference in flavour between control sample and sample C but quality characteristics (flavour, general acceptance) other samples were different from control sample. Results indicated that during storage period quality characteristics, especially improving consistency , creamy texture and more flavouring compounds produced acceptance sample C were close to control sample.

Key Words: Yoghurt, Diacetyl, Whey protein concentrate

*Corresponding author E-mail address: hasan_kakoei@yahoo.com