

## A STUDY ON PREPARATION OF FRUIT YOGHURT USING GOAT MILK

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**ABSTRACT:** With the current upward trend in nutritional and health awareness, the consumers demand is for high nutritive value added product in the market with acceptable sensory characteristics. The present study was undertaken with different levels (5%, 15% and 25%) of apple pulp for yoghurt preparation. Experimental fruit yoghurt mix was standardized to 4.0% fat, 11.5% solid not fat, 5% sugar and 2% culture adjusted to 20.5% total solids. A different level ( $T_1$  5%,  $T_2$  15% and  $T_3$  25%) of apple pulp was added with stirring of curd. Yoghurt samples of different treatments were analyzed for fat %, lactic acid %, total solids %, yeast mould count and organoleptic characteristics (flavour and taste, colour and appearance, body and texture and overall acceptability). The data obtained on various parameters were statistically analyzed. Based on results, it was concluded that the fruit yoghurt containing 25% apple pulp ( $T_3$ ) was best as compared to other treatments in the organoleptic characteristics.

**Key Words:** Goat Milk, fruit pulp, yoghurt.