



Development of fruit based yoghurt

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ABSTRACT : Yoghurt is a co-agulated milk product obtained by lactic acid fermentation through the action of starter organisms *i.e. Lactobacillus bulgaricus* and *Streptococcus thermophilus* from milk and milk products (Pasteurized or concentrated milk) with or without optional additions (Milk powder, skim milk powder, whey powder etc.) The micro-organism in the final product must be viable and abundant (10^{8-10}). In conclusion : Additions of fruits in yoghurt relish the product and add nutritional and therapeutic benefits to the consumers. The yoghurt with fruit juice/pulp combinations seems to hold good promises in the manufacture of value added nutritious beverages. Such beverages have been found to be highly acceptable as refreshing drink.

KEY WORDS : Milk, Yoghurt, Fruits

HOW TO CITE THIS PAPER : Khedkar, J.N., Choudhari, D.M., Pawar, B.K. and Kadam, V.S. (2015). Development of fruit based yoghurt. *Res. J. Animal Hus. & Dairy Sci.*, 6(1) : 72-75.

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