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# **PRODUCTION AND EVALUATION OF STIRRED YOGHURT FORTIFIED WITH DIFFERENT TYPES OF STRAWBERRY FRUIT PREPARATIONS BY**

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## **ABSTRACT**

Different strawberry preparations were added a rate of 12% (w/w) to different treatments (T2 to T7). Some chemical, microbiological properties and sensory quality of stirred yoghurt samples were evaluated. Significant differences were observed in, protein content and pH values of all treated samples and control. Addition of strawberry pulp or preparation had significant effect on the viability of the lactic acid bacteria strains. The effect was more obvious with using fruits preparation than strawberry pulp. All the yoghurt samples, however, contained more or less the recommended levels of ( $10^6$ – $10^7$  cfu/g) lactic acid bacteria at the end of the refrigerated storage. Yeasts and moulds count was higher in fruit stirred yoghurt containing fruit pulp compared with the control and fruit samples fortified with different fruit preparations and increased significantly during storage at  $5\pm 1^\circ\text{C}$ . The yoghurt containing different strawberry preparations ranked higher flavor scores than using strawberry pulp.

**Key words:** Fruit preparations, stirred yoghurt, strawberry pulp,