

REVIEW ON THE DEVELOPMENT AND QUALITY OF COW MILK, BUFFALO
MILK AND GOAT MILK YOGHURT USING OYSTER MUSHROOM POWDER

(Pleurotus ostreatus)



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FACULTY OF TECHNOLOGY

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SRI LANKA

2021

ABSTRACT

This review describes a development and evaluation of yoghurt fortified with nutritional and health valuable mushroom using different milk. The higher consumption rate of dairy products such as yoghurt, fortification of these products will more effectively reduce or prevent lots of diseases, associated with nutritional deficiencies. There are number of researchers are developed mushroom yoghurt using different milk such as cow milk, buffalo milk and goat milk. According to that produce different concentrations of dehydrated mushroom powder (DMP; 0.05%, 0.1 %, & 0.2%) were adjunct during buffalo milk yoghurt production. Its property is affected like its physiochemical, nutritional, rheological as well as sensory value during storage period.

Mushroom powder concentration of 0%, 0.5%, 1% and 1.5% were added on the cow milk to be fermented. The result showed that mushroom powder addition to the cow milk yoghurt resulting lactic acid concentration, reduced its acidity and a concentration of 1.5% powder addition is the optimum concentration for fermentation.

Other one is optimized goat milk yoghurt formula by mixture design with three components such as white oyster mushroom skim milk and goat milk. The result indicate that the optimum formula was a mixture of 0.5% white oyster mushroom, 3% skim milk and 96% goat skim milk. The formula was low pH, high viscosity, and high total lactic acid bacteria.

The addition of oyster mushroom powder to cow, buffalo and goat milk yoghurt significantly affects the functional yoghurt properties.

Key words: buffalo milk, cow milk, goat milk, oyster mushroom, Yoghurt

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