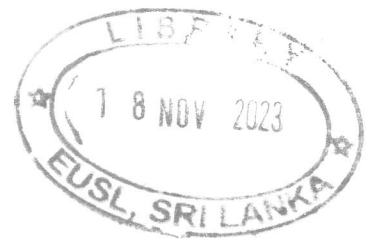


**REVIEW: PRODUCTION OF ALOE VERA
YOGHURT USING DIFFERENT FORMS OF
ALOE VERA**



By

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ABSTRACT

This review on the production and quality of cow milk yoghurt by adding different forms of aloe vera, provides an efficient way to integrate knowledge on the value-added yoghurt and their specific quality characteristics. This review mainly discussed the production technologies and quality of value-added yoghurt and their nutritional and medicinal value for yoghurt consumers. Extracted secondary data from previously published sources categorized and summarized to get the conclusions regarded that study.

Dairy products incorporating aloe vera are also gaining popularity. Aloe vera powder, Aloe vera juice, Aloe vera gel, and Aloe vera cubes were utilized for the preparation of yogurt. Aloe vera gives more nutritional value to the yoghurt. Health benefits of aloe vera include its application in wound healing, treating burns, minimizing frost bite damage, protection against skin damage from x-rays, lung cancer, intestinal problems, increasing high-density lipoprotein (HDL), reducing low-density lipoprotein (LDL), reducing blood sugar in diabetics, fighting acquired immune deficiency syndrome (AIDS), allergies and improving the immune system. The Aloe vera Probiotic Yogurt was produced using standardized milk incorporating different forms of Aloe vera. Such as Aloe vera gel, Aloe vera juice, cube, and Aloe vera powder. It is discussed how aloe vera affected the quality of end product yoghurt and what are the forms of adding those ingredients and related technologies. The review study found that different forms of aloe vera juice, aloe vera gel, aloe vera powder, and aloe vera cube were used to prepare aloe vera yoghurt.

TABLE OF CONTENTS

ABSTRACT	iii
ACKNOWLEDGEMENT	iv
LIST OF TABLES	viii
LIST OF FIGURES	9
CHAPTER 01	10
1.0 Introduction	10
1.1 Background.....	10
1.2 Objectives.....	11
CHAPTER 02	12
2.0 Literature review.....	12
2.1 Milk.....	12
2.1.1 Cow milk composition	12
2.1.1.1 Water.....	14
2.1.1.2 Fat.....	14
2.1.1.3 Proteins	15
2.1.1.4 Lactose	16
2.1.1.5 Enzymes	17
2.1.1.6 Vitamins.....	18
2.1.1.8 Different milk soluble	18

2.1.2 Milk quality.....	18
2.1.3 Milk adulteration	19
2.1.4 Milk products	20
2.1.5 Types of dairy products	20
2.1.5.1 Concentrated dairy products.....	20
2.1.5.2 Dried dairy products	21
2.1.5.3 Fermented milk products.....	21
2.2 Yoghurt	22
2.2.1 History	23
2.2.2 Nutritional profile.....	23
2.2.3 Varieties of yoghurt	25
2.2.4 Types of yogurt.....	27
2.2.5 Health benefits of yoghurt.....	30
2.2.6 Ingredients.....	32
2.3 Aloe Vera.....	35
2.3.1 Introduction.....	35
2.3.2 History of burn plant.....	37
2.3.3 Botany of Aloe vera.....	38
2.3.4 Photochemistry of aloe vera.....	38
2.3.5 Nutritive value of Aloe vera	41
2.3.6 Health benefits of Aloe vera.....	41
2.3.8 Aloe vera gel extraction.....	47

2.4 Different forms of Aloe vera for food	54
2.4.1 Aloe vera juice and its food applications	54
2.4.2 Aloe vera powder and its food applications.....	54
2.4.3 Aloe vera cube and its food applications	54
2.5 Aloe vera in the dairy industry	55
2.5.1 Aloe vera yoghurt production.....	55
2.5.2 Different forms of Aloe vera yoghurt.....	56
CHAPTER 3	60
CONCLUSION.....	60
Suggestions for future research	61
REFERENCES.....	62

LIST OF TABLES

Table No	Page No
Table 2.1 Composition of cow milk	13
Table 2.2 Nutritional value of yoghurt	24

LIST OF FIGURES

Figure No	Page No
Figure 2.1 Fat globules	15
Figure 2.2 Milk protein	16
Figure 2.3 Milk sugar.....	16
Figure 2.4 Aloe Vera yoghurt.....	55