

Production of yoghurt from different types of milk

Aurairwun Phonprasoet * Borwonsak Leenanon

Department of Food technology, Faculty of Technology, Khon kaen University Mittapap Rd.,
Nai-Muang, Muang District, Khon kaen 40002, Thailand

*Corresponding author's e-mail: Aurairwun.p@gmail.com

Abstract :

This research was aimed to investigate the production of yoghurt from plant milk including soy and peanut milk and also from animal milk including cow and goat milk using four different levels of yoghurt starter as 2, 3, 4 and 5 %. The results revealed that yoghurt produced from soy and peanut milk with 2% (w/v) yoghurt starter (*Lactobacillus delbrueckii* subsp. *bulgaricus* and *Streptococcus salivarius* subsp. *Thermophiles* ratio 1:1) incubated at 43 °C for 5 hours contributed to the pH result of 4.64 and 4.71, respectively, % titratable acidity of 0.41 and 0.36, respectively, % syneresis of 57.62 and 65.77, respectively ($p \leq 0.05$). In addition, yoghurt produced from cow and goat milk with 3% (w/v) yoghurt starter incubated at 43 °C for 3 hours contributed to the pH result of 4.98 and 4.62, % titratable acidity of 0.72 and 0.68, % syneresis of 27.12 and 32.68, respectively ($p \leq 0.05$).

Keywords : yoghurt, soy milk, peanut milk, cow milk, goat milk