



Studies On Producing Some Therapeutic Dairy Products

By

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ABSTRACT

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There has been highly grown in the use of natural ingredients in the manufacture of food products for improving their functional, nutritional and sensorial properties. So in our study, several types of fortified (set, stirred and frozen) yoghurts were made using different ratios of colostrum, dates' products, bees' products and juices of carrot and red beet. The physico-chemical, microbiological and sensory properties of produced fortified yoghurts were studied during storage period. The obtained results cleared that the produced fortified yoghurts had better functional, textural and organoleptic properties than that of control, hence the highest organoleptic scores were gained by fortified set yoghurt with 15% colostrum, fortified stirred yoghurt with 7.5% date syrup, enriched bio-set yoghurt with honey bees (5%) + royal jelly (0.5%) + bees' pollen grains (1%) and incorporated bio-frozen yoghurt with 15% mixed juice (1:1) of carrot and red beet.

Key words: yoghurt, functional properties, colostrum, date syrup, honey, royal jelly, pollen grains, carrot juice, red beet juice.

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دراسات على إنتاج بعض منتجات الألبان العلاجية

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