

DECLARATION

DEVELOPMENT OF YOGHURT SHERBET

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By

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ABSTRACT

Dairy products are widely consumed and are becoming a major component of the local food market. Frozen desserts are most common dairy product consumed by people in the world. Nowadays, consumers intended to buy frozen dessert more convince to use as well as they expect novelties of prevailing product. Most of stick frozen products are base on water ice and fruit pulp base products. These products are in low nutritional level and low in overall acceptability. High nutritious and high acceptable frozen sticks are available in high cost.. Development of the yoghurt on a stick frozen product with low cost can help to recover those existing problems. Developing for the yoghurt sherbet 1:5 ratio of corn syrup and sugar, 0.2 % of gelatin was used with 3.5 % fat and 8.0 SNF cow milk .This milk mixture was culture with lactic acid bacteria and the fermentation allow to up to 4.8 pH developing. Different ratios of corn syrup and sugar, Different type of stabilizers, Different percentages of selected stabilizer and Different setting levels of cured were analysis and best sectional levels identified sensory evaluation with non parametric Friedman analysis. For the self life evaluation titratable acidity of the product and pH was evaluate with the ANOVA and multiple time series plots. In there is not any significant difference in the product up to 42 days. Considering melting point of different stick frozen dessert with developed sample there is not any significant different on melting point.