

**DEVELOPMENT OF CORN MILK INCORPORATED COCONUT  
MILK YOGHURT**

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## ABSTRACT

Coconut and its products have unique and pleasing flavor components and they are rich in nutrients and good in taste. Taste of coconut is mainly because of its fat content and pure characteristics of fat. Maize has become a staple food in many parts of the world; maize is rich in carbohydrates, proteins and minerals. This study was undertaken to evaluate the potential of developing corn milk incorporated coconut milk yoghurt. Optimum fat level and ratio of corn milk and coconut milk for the production were determined through this study. Proximate composition of the coconut milk yoghurt incorporated with corn milk was analyzed. To analysis quality attributes of coconut milk incorporated corn milk yoghurt. Experiment 1 was done with different fat levels of Coconut milk (2.5%,4% and 6 %).Experiment 2was done with the different ratios of Coconut milk and Corn milk (3:1, 4:1,5:1) Standardize mixture was heat treated about 80 °C for 15 minutes and cool down to 41° C followed by inoculating Yoghurt cultures. Yoghurt incubated 41 °C for 4- 6 hours until product pH reaches up to 4.5 +7- 1. Samples were evaluated organoleptically by group of people using nine point hedonic scales. Results were analyzed using Friedman statistical analysis. Ideal formulation for preparation is coconut milk 67.3%, corn milk 16.84%, cream powder 8.42%, sugar 6.31%, gelatin 06.7%, Vanilla 0.34% and culture 0.02-0.05%.4 % Fat level and 4:1 ratio were selected as best according to the sensory evaluation. Finish product specification of experiment fat 5.5%, ash1.84%, acidity 0.96%, pH-4.43, total solid 25.54%, negative for coliforms and negative for yeast and molds. The finish product specifications are within prescribe standard with a storage life of >1 month at 6+/-1<sup>0</sup>C.

Key Words: Coconut Milk, Corn milk, Incubation, Yoghurt cultures