

**INFLUENCE OF STABILIZERS ON WHEY  
SEPARATION AND SENSORY ATTRIBUTES OF  
PAPAYA (*Carica papaya*) BASED DRINKING  
YOGHURT**

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**2013**

## ABSTRACT

Dairy products are widely consumed and are becoming a major component of the local food market. Drinkable yoghurt types are most common dairy product consumed by people in the world. Nowadays, consumers intended to buy dairy products due to good nutrient source as well as they hope different novelties of prevailing products. Taste and the whey separation are the main factors which affect to the consumer preference of the drinkable yoghurts. There is not any drinkable yoghurt type with fruit puree produced in Sri Lanka. Therefore objective of study was to improve the sensory properties to product diversification through the incorporating papaya puree to yoghurt drink. Developed papaya based yoghurt drink was prepared by adding 15 % papaya puree, 30% water to set yoghurt and then mixed by blending. At the point of mixing, different stabilizers with different levels were added with water to yoghurt mix. Whey separation of each treatment was measured after 14 days of cold storage at 4°C. Sensory evaluation was done for samples which had least serum separation of each stabilizer. Titratable acidity, pH, microbial counts were evaluated for shelf life analysis. Whey separation was analyzed using one way ANOVA with turkey test. Sensory data was analyzed using non parametric friedman test. 0.5 % gelatin incorporated papaya yoghurt drink sample was selected as best sample from sensory evaluation. As the results of shelf life analysis, product shelf life can be 15 days at refrigerated temperature without any preservative.