

**DEVELOPMENT OF STIRRED TYPE FRUIT
YOGURT USING WOOD APPLE (*Limonia acidissima*)**

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ABSTRACT

Fruit yoghurts have been popular among milk products in the world. But, it is not very common in Sri Lankan market. Manufacturing fruit yoghurts, with natural fruit pulp or juice is very important to provide nutritional and natural, balance diet. When, concern about underutilized fruits, Wood apple is one of fruits which is cheaper, highly nutritious, easily perishable, seasonally available fruit in Sri Lankan conditions. The study was conducted to development of stirred type fruit yoghurt using ripe wood apple pulp. Wood apple stirred yoghurt was prepared by using 5, 7.5, 10 and 12.5% wood apple pulp content and all samples were prepared under same condition and organoleptic characteristics were tested using 25 semi trained panelists. Ten percent wood apple pulp content incorporated recipe was selected as the best according to the sensory analysis ($p < 0.05$). Physicochemical properties (pH, titratable acidity, total soluble solids, total fat, solid non fat, proximate analysis and calcium and phosphorus content) and microbial analysis (yeast, mould and *Escherichia coli*) were evaluated for the selected product with Sri Lanka Standards Institute recommended levels. According to physicochemical analysis this product contains 3.8% protein, 1.1% crude fiber, 0.7% ash, 1% fat, 10.21% Solid Non Fat, 166 mg of calcium and 88.9 mg of phosphorus per 100 g. The quality of the wood apple yoghurt remained acceptable up to 15 days under 4°C refrigerated conditions.

Key Words: Microbial analysis, Physicochemical Properties, Sensory Properties, Shelf life, Stirred Wood apple yoghurt,