

## THE DEVELOPMENT OF NATURAL MANGO FLAVOURED DRINKING YOGHURT

M.W.N. Pushpa Kumara<sup>1</sup>, K.H. Sarananda<sup>2</sup> and W.A.D Nayananjalie<sup>1</sup>

<sup>1</sup>*Department of Agricultural Systems, Faculty of Agriculture, Rajarata University of Sri Lanka, Anuradhapura, Sri Lanka*

<sup>2</sup>*Food Research Unit, Department of Agriculture, Peradeniya, Sri Lanka*

Yoghurt is a medium acid fermented milk product obtained from lactic acid fermentation by thermophilic lactic acid bacteria. Drinking yoghurt is defined as essentially stirred yoghurt which undergoes homogenization to further reduce viscosity.

The research was executed to evaluate the acceptability of natural mango flavoured drinking yoghurt and to determine the self life of the final product. The drinking yoghurt was prepared by changing the formulation that was collected from the literature available. Set yoghurt was first prepared and it was then broken down into highly viscous fluid to prepare drinking yoghurt. Sensory properties of the prepared drinking yoghurt were compared with the same yoghurt added with Karathacolomban mango pulp and artificial mango flavour to evaluate acceptability of drinking yoghurt prepared with mango pulp. Treatments were arranged in completely randomized design with 8 replications. Shelf life of the drinking yoghurt was determined by testing micro-biological quality, chemical quality and sensory evaluation at 6, 12 and 18 days of storage at 4°C.

According to the sensory evaluation results, the mango pulp added drinking yoghurt was the best product as compared to other two products. Titratable acidity and pH were within the standards specified by the Sri Lanka Standard Institution during storage period of 18 days at 4°C. But, after 12 days curd setting was prominent. Microbial counts were lower than that of Sri Lanka Standard Institute standards. Therefore; the product can be manufactured safely.

*Key words:* Drinking Yoghurt, Acceptability, Shelf life, Mango pulp