## CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS OF GOAT MILK KEFIR DURING STORAGE UNDER DIFFERENT TEMPERATURES

Publons ID	18655063
Wos ID	WOS:000417315500008
Doi	10.14710/jitaa.40.3.183-188
Title	CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS OF GOAT MILK KEFIR DURING STORAGE UNDER DIFFERENT TEMPERATURES
First Author	Setyawardani, T.; Sumarmono, J.;
Last Author	
Authors	Setyawardani, T; Sumarmono, J;
Publish Date	SEP 2015
Journal Name	JOURNAL OF THE INDONESIAN TROPICAL ANIMAL AGRICULTURE
Citation	8
Abstract	This research was conducted to study the chemical and microbiogical properties of goat milk kefir stored under different temperatures and storage time. A completely randomized design, factorial pattern 3 x 3 was used in this study. The first factor was storage temperature (-1 to -5; 1 to 5 and 6 to 10 degrees C) and the second factor was storage time (10; 20 and 30 days). Each treatment has three replicates. Variables observed included pH, water activity (aw), total lactic acid bacteria (LAB), and total yeast. Data were subject to analysis of variance and Duncan's multiple range test. Results showed that storage time and temperature had significant effects on pH. The lowest pH of Kefir was obtained by storing it for 10 days at 6 to 10 degrees C. Titratable acidity was significantly affected by temperature, and kefir stored at 6 to 10 degrees C has the highest titratable acidity. Storage time and temperature had no significant effects on water activity, and the average water activity of kefir was 0.875 +/- 0.028. Total LAB and total yeast were significantly affected by temperature, but not by storage time. In average, total LAB and total yeast in kefir were 7.17 +/- 0.92 log cfu/ml and 6.76 +/- 0.39 log cfu/ml, respectively. In conclusion, this study confirmed that temperature of storage has a major contribution to the characteristics of kefir made from goat milk; hence it has to be considered when handling kefir for a longer period of time.
Publish Type	Journal
Publish Year	2015
Page Begin	183
Page End	188
lssn	2087-8273
Eissn	2460-6278
Url	https://www.webofscience.com/wos/woscc/full-record/WOS:000417315500008
Author	Dr TRIANA SETYAWARDANI, M.P.