

## Quality evaluation of polypropylene packaged corn yogurt during storage

<b>Publons ID</b>	2043578
<b>Wos ID</b>	WOS:000446231400048
<b>Doi</b>	10.1088/1755-1315/102/1/012049
<b>Title</b>	Quality evaluation of polypropylene packaged corn yogurt during storage
<b>First Author</b>	Aini, Nur; Prihananto, V.; Sustrawan, B.;
<b>Last Author</b>	Maulina, M. R.
<b>Authors</b>	Aini, N; Prihananto, V; Sustrawan, B; Astuti, Y; Maulina, MR;
<b>Publish Date</b>	2018
<b>Journal Name</b>	INTERNATIONAL SYMPOSIUM ON FOOD AND AGRO-BIODIVERSITY (ISFA) 2017
<b>Citation</b>	
<b>Abstract</b>	<p>Packaging is an important factor to control the process of quality decrease of any food product, including to determine the shelf life. The objective of this study was to determine changes quality of corn yogurt packaged using polypropylene. The method were using was package yogurt polypropylene, then it was stored in a refrigerator at 5, 10, or 15 degrees C during 21 days. The yogurt was analysed every 7 days over a 21-day period. The results indicate that protein content decreased during storage, while the lactic acid bacteria, total acid, pH, viscosity, and total solids were increased. At the end of storage, the amount of lactic acid bacteria still fulfil the minimum requirements of a probiotic food, with a count of 6.407 log CFU/g. Overall scoring by panelist (scores ranged from 0 to 5) have a 4.78 at the beginning of storage. By the 21 st day of storage, yogurt was packaging using transparent polypropylene having a score of 3.85, and that stored in opaque white packaging having a value of 3.95.</p>
<b>Publish Type</b>	Book in series
<b>Publish Year</b>	2018
<b>Page Begin</b>	(not set)
<b>Page End</b>	(not set)
<b>Issn</b>	1755-1307
<b>Eissn</b>	
<b>Url</b>	<a href="https://www.webofscience.com/wos/woscc/full-record/WOS:000446231400048">https://www.webofscience.com/wos/woscc/full-record/WOS:000446231400048</a>
<b>Author</b>	Ir BUDI SUSTRIAWAN