

## Texture Profile and Sensory Characteristics of Kefir with Colostrum Addition

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<b>Abstract</b>	<p>This study aims at knowing the effect of using raw material combination (cow milk and colostrum) in making kefir on texture profile and sensory characteristics. This study used 6 combinations of treatment; P1 = 100 % cow milk; P2 = 80 % cow milk + 20 % colostrum; P3 = 60 % cow milk + 20 % colostrum; P4 = 40 % cow milk + 60 % colostrum; P5 = 20 % cow milk + 80 % colostrum and P6 = 100 % colostrum. The result shows that hardness and cohesiveness were not influenced by the combination of raw material, gumminess however was influenced by the combination of raw material (<math>p &lt; 0.05</math>). The mean of gumminess of kefir was 1.76 +/- 1.16 to 4.86 +/- 0.77 G. The sensory characteristics i.e. flavour, colour, texture, and overall preference were significantly influenced (<math>p &lt; 0.05</math>) by the combination of raw material (cow milk and colostrum) used. The score of flavour was 2.47 - 3.10 (less fresh-more acidic); Aroma was 2.43 - 3.20 (acidic but not fresh- rather sour). Colour was 1.3 - 4.93 (white-yellow), texture was 1.80 - 4.73 (smooth-rather rough). Score given by the panellists was 3.20 with scoring criteria "like". The mean score of "like" was 3.20 (like) - 4.20 (rather like).</p>
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