

The effect of coconut sap and skim milk concentration on physicochemical and sensory characteristic of coconut sap drink yogurt

<b>Publons ID</b>	(not set)
<b>Wos ID</b>	WOS:000687196500045
<b>Doi</b>	10.1088/1755-1315/653/1/012045
<b>Title</b>	The effect of coconut sap and skim milk concentration on physicochemical and sensory characteristic of coconut sap drink yogurt
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<b>Publish Date</b>	2021
<b>Journal Name</b>	2ND INTERNATIONAL CONFERENCE ON SUSTAINABLE AGRICULTURE FOR RURAL DEVELOPMENT 2020
<b>Citation</b>	
<b>Abstract</b>	Coconut sap drink yogurt is a fermented product based on coconut sap and skim milk that made by fermentation using lactic acid bacteria of <i>Lactobacillus bulgaricus</i> and <i>Streptococcus thermophilus</i> . This study aimed to determine the effect of concentration of coconut sap and skim milk on physicochemical and sensory characteristic of coconut sap drink yogurt. The medium fermentation consists of 5% and 10% of skim milk and 0, 10, 30 and 50% of coconut sap. Ten percent of lactic acid bacteria was inoculated into media and it incubated for 6 hours at 37 degrees C. The pH, total acid, reducing sugar, total sugar, viscosity, and sensory characteristic of the product were determined. The results showed that concentration of coconut sap and skim milk affected to pH, total acid, reducing sugar, total sugar, viscosity and sensory characteristic of coconut sap drink yogurt. The combination of 10% skim milk and 50% of coconut sap produce better characteristic of coconut sap drink yogurt than other combination. The product showed similar characteristic with commercial yogurt.
<b>Publish Type</b>	Book in series
<b>Publish Year</b>	2021
<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:000687196500045">https://www.webofscience.com/wos/woscc/full-record/WOS:000687196500045</a>
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