

IMPACT OF THE ADITTION OF DIFFERENT TEA (*Camellia Sinensis*) EXTRACTS ON A POTENCIALY SINBIOTIC “GREEK YOGURT”

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Resumo (Texto Científico) - Máximo 300 palavras | Abstract (Scientific Text) - (Maximum 300 words):

This study evaluated the impact of the addition of three types of dried extract of *Camellia sinensis* (black tea=BT; oolong=OT and green tea=GT) on the sensorial acceptance and in shelf life of a strained probiotic yogurt. For production, to milk was added 5% of powder milk and 9% of sugar and fermentation at 43 °C with: *Streptococcus thermophilus*, *Lactobacillus bulgaricus*, *Bifidobacterium animalis* and *Lactobacillus acidophilus* (Chr Hansen) until pH 4,6 when it was refrigerated for 12 hours. The gel was broken to allow serum separation to obtain the concentrated yogurt and to it was added 3% of inulin as a prebiotic and the dried tea extract. The GT formulation had 0.75% of green tea extract, BT had 0.75% of BT extract and in OT was added 1.0%. A high content of the phenolic compounds in the three forms of processed *Camellia Sinensis* were observed, ranged between 12.18 and 26.96 g EAG/100g of the sample, GT showed the highest and BT the lowest amount. The antioxidant activity ranged between 133.2 and 517.2 mmol AAE/100 g of sample (BT and GT respectively). The formulations were characterized by physic-chemical, microbiological and sensory analyses. Shelf life was determined by the counting of yeasts and molds (maximum 102 CFU/g), the GT formulation showed shelf life of 7 days, OT and BT of 14 days, but the lactic acid bacteria counts were greater than 107 CFU/g during 21 days. In the sensory acceptance, 50 untrained panelists evaluated the product using a hedonic scale of nine points. The global acceptance ranging between 76 and 78%, the GT showed the higher. The purchase intention was low (from 24 to 36%), confirming the low acceptance due to the tea flavor. The product developed is potentially prebiotic and probiotic and had a high content of phenolic compounds and antioxidant capacity.

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