

Sensorial characteristics of yogurt obtained with YF-L811 culture

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Abstract

Exopolysaccharides produced by *Streptococcus thermophilus* and *Lactobacillus delbrueckii* ssp. *bulgaricus* lower syneresis, improve structure and viscosity of the product and are substituents for commercial stabilizers of yogurt. Exopolysaccharides are considered to be food bio-additives because have physiological health effects. In this work it was studied sensorial characteristics of some yogurts fermented with EPS-producing strains at various temperature conditions and with various supplements in culture medium.

Key words: yogurt, exopolysaccharides, sensorial characteristics.

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