

TEXTURE AND VISCOSITY FOR SOME DIFFERENT TYPES OF YOGURT

B.-V. Avarvarei¹, V.C. Andronachi¹

¹Faculty of Food and Animal Sciences, Iasi University of Life Sciences, Romania

Abstract

Yogurt is included into mankind diet for millennia. The aim of the current research was to study the texture and viscosity of different yogurt types (fat yogurt with 3.8% fat and skimmed yogurt with 0.1% fat) function of fat and protein content. Determinations on yogurts' texture and viscosity, were effectuated in order to study which is the effect of fat content difference on yogurts' texture and viscosity. In the case of texture determination, after processing of data provided by texture analyser were determined the values of quality parameters. At the end of effectuated analysis for determining texture and viscosity for those two yogurt assortments was observed the fact that exist very significant differences, physically speaking, between yogurt assortments, mainly due to fat and protein content which exist into acid-dietetic dairy products.

Key words: *analysis, physical parameters, texture, viscosity, yogurt*