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EVALUATION OF YOGHURT QUALITY USING DIFFERENT TYPES OF PRESERVATIVE TECHNIQUES AND IDENTIFY THE CONSUMPTION PATTERN OF MILK PRODUCTS IN KARATIVU DIVISIONAL SECRETARY DIVISION.

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## Abstract

The study was carried out to examine the quality of yoghurt from different treatments of milk, and study the consumption pattern of milk and milk products at Karativu D.S division in Ampara region.

Yoghurt was produced from five treatments make at Raw milk, Cool milk and Hydrogen peroxide ( $H_2O_2$ ) treated milk in three different concentration [H1 (119.28 ppm), H2 (238.57 ppm), H3 (477.14 ppm)]. These yoghurt products were examined for organoleptic sensory characters, nutrient components, pH, titratable acidity (TA) and microbes in the yoghurt products.

Mean value of Fat, Lactose, pH and TA varied significantly ( $P < 0.05$ ) in milk and yoghurt samples. Protein, pH and TA were significantly ( $P < 0.05$ ) changed by  $H_2O_2$  treatment after one hour storage of milk.  $H_2O_2$  residue was significantly ( $P < 0.05$ ) changed or reduced after one hour storage of milk and after one week after storage of yoghurt.

Yoghurt was not formed in H3 (477.14 ppm) but formed in all other treatments. For all these treatments Sensory evaluation was significantly ( $P < 0.05$ ) changed in all different types of treatments of yoghurt. *E-coli*, yeast and Titratable acidity were significantly ( $P < 0.05$ ) changed among these treatments.

Milk consumption pattern and milk product consumption pattern were significantly ( $P < 0.05$ ) associated with availability of a cow at home and preference of milk product respectively.

Good quality yoghurt could be produced by using raw milk, cool milk and low concentration  $H_2O_2$  treated milk, without post contamination microbes into the yoghurt.



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