Abstract

Job's tears yogurt is a fermented product that obtained from inoculation of yogurt starter to the mixture of milk and Job's tears beverage. The aim of this study was to investigate the effect of Job's tears beverage on microbiological, physicochemical and sensory attributes of Job's tears yogurt. pH, titratable acidity, viability of lactic acid bacteria, fat/ fiber/ protein content and sensory characteristics of produced samples were analyzed. The Job's tears beverage was used to replace the milk as 0, 25, 50, 75 and 100% in the formula of yogurt. During fermentation period, acidity and viability of lactic acid bacteria increased, while pH decreased due to lactic acid produced. Yogurt containing 25% of Job's tears beverage obtained the highest scores for sensory analysis and was selected for further development. Based on Just About Right test score, there was only one attribute as texture needed to be improved by increasing the addition of milk powder. Three levels of milk powder as 5, 10 and 15% were studied. The yogurt made by 10% milk powder achieved the highest preference scores. This product was also remarkably accepted by the consumers (89%), with the preference score of 7.3. Although the addition of Job's tears beverage affected the color, texture and flavor of the product, it tended to increase fiber (5.82%) and protein contents (6.16%) compared to control.