

## Abstract

This project was studied on an innovative of vegetable yogurt production. Pumpkin, carrot and kale were used to produce three kinds of vegetable yogurt by substituting vegetable meat in a portion of milk and fermenting the mixture with yogurt culture. First part was to formulate the suitable vegetable yogurt by using 9-point hedonic scale with 30 panelists. There were 20%, 30%, 40% and 50% variation of each kind of vegetable meat (pumpkin, carrot and kale). The 40% of pumpkin meat formula and the 30% of carrot meat formula were chosen as the most suitable formulas from the panelists. The 20% of kale meat formula was chosen as the most suitable formula but received very low score. Therefore, kale yogurt was regarded as unacceptable from panelists. Subsequently, the amount of sugar in vegetable yogurt formulas chosen from the previous part was varied to 6%, 8% and 10%. The 10% of sugar variation was chosen from both pumpkin yogurt and carrot yogurt. Final part was consumer acceptance test from 100 panelists, pumpkin yogurt was accepted with 79% of consumers and carrot yogurt was accepted with 86% of consumers. The consumers also would be willing to buy both products at the price of 10-15 Bath per one cup.

