QUALITY EVALUATION OF YOGHURT BRANDS PRODUCED IN MAKURDI METROPOLIS

*1 Ikya, J. K., 1Eke M.O., 1Abela, V. A.,
1Department of Food Science and Technology, University of Agriculture, P.M.B. 2373, Makurdi, Nigeria.
*1 Corresponding author: aveyina2012@gmail.com,

ABSTRACT

In this study, three yoghurt brands Tito yoghurt, Tito probiotic and Final yoghurt produced in Makurdi metropolis were randomly collected in different locations of Makurdi metropolis and subjected to sensory, chemical and microbiological quality analyses. Results on sensory quality attributes showed that Tito Yoghurt scored highest (8.20) on overall acceptability. The pattern followed similar trends on colour, mouth feel and flavour. Results on chemical properties showed that the per cent protein in the yoghurt samples were Tito yoghurt (27.2), Final yoghurt (23.7) and Tito probiotic (19.7). Results on microbiological evaluation on Total plate counts(CFU/ml) were Tito yoghurt (2.10 x 10^2), Tito probiotic (2.04 x 10^2) and Final yoghurt (2.11 x 10^2) and yeast and mould count (CFU/ml) were 3.02 x 10^2, 3.04 x 10^2 and 1.09 x 10^2 respectively. Counts were within acceptable range and recommended for consumption. This study revealed that hygienic conditions were adopted in the production of yoghurt brands in Makurdi metropolis.

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