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SENSORY EVALUATION AND RHEOLOGICAL BEHAVOIR OF YOGURTS PREPARED FROM GOAT MILK[1]

Assoc. Prof. Cristina Popovici, PhD
Faculty of Food Technology, Technical University of Moldova
E-mail: cristina.popovici@toap.utm.md,
Tel.: +37368241547

Prof. Mihaela Adriana Tita, PhD
Faculty of Agricultural Sciences, Food Industry and Environmental Protection,
"Lucian Blaga" University of Sibiu, Romania
E-mail: tita_mihaeladriana@yahoo.com

Renata Brînza, Young Scientist
Faculty of Food Technology, Technical University of Moldova
E-mail: renata.brinza1@gmail.com

***Abstract**: Goat milk production is a dynamic and growing industry that is fundamental to the wellbeing of hundreds of millions of people worldwide and is an important part of the economy in many countries. The aim of the present paper is scientific development of new technologies for goat milk yogurt with improved sensory and rheological properties. Set-yoghurts produced from goat and cow milk were examined fresh and after cold storage for sensory quality and rheological properties, in accordance with the ISO (Official Methods of Analysis of AOAC International). Rheological investigations consisted of the determination of apparent viscosity and drawings of flow curves. In comparison to cow milk yoghurt, goat milk yoghurt had a better consistency, and was more acceptable sensorialy. The apparent viscosity of goat milk yoghurt was more and its flow curve was characterized by a smaller hysteresis loop area than these of yoghurts from cow milk. The reported results on sensory evaluation and rheological behavoir of goat milk yoghurt could guide industry to develop new goat dairy products with improved quality.*

***Keywords:** sensory attributes, rheology, goat milk, youghurt, health benefits.*

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