

TITLE: ELABORATION, CHARACTERIZATION AND PROBIOTIC VIABILITY IN VEGAN DRINK TYPE YORGUT OBTAINED FROM VEGETABLE PEANUT EXTRACT (*Arachishypogaea*).

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ABSTRACT:

The food consumer market has been changing constantly, new publics are on rising, the same case occur with the vegan public, which is not adept at food of animal origin. Allied to this, the search for food products that bring health benefits, has been growing, this search for a food that contains nutritional quality combined with a beneficial effect on health contemplates various publics, within these new products one of the most prominent in the promotion and appeal by the consumer are probiotics, which are considered as microorganisms that live in symbiosis with their human host and bring health benefits through their intake. Therefore, the elaboration of new products becomes necessary as a way of fulfilling those longings. The objective of this study was to prepare and characterize the yogurt type drink obtained by peanut plant extract, thus determining its nutritional characteristics, its viability as growth culture medium and supporting a suitable diet as an alternative for the vegan consumer. The peanut was processed to obtain the vegetable extract, using a temperature of 50°C for extraction and 36°C for inoculation. The fermentation of the product was carried out in a BOD incubator for 24 hours at 42 ° C, after the fermentation process, the physicochemical analyzes of total acidity, reducing sugars, lipids, moisture and proteins were carried out, beyond microbiological culture on MRS agar. The beverage had acidity (6.2 mg / 100g lactic acid) higher than those established by the legislation (0.6 to 1.5 mg / 100g lactic acid), however the legislation is based on animal yoghurt. The humidity presented values below those found in other studies And considerable values of lipids (17,2g ± 0,5/100g) and proteins (13,6g ± 0,2/100g), the microbial culture resulted in 5.3 x 10⁶ CFU/ml, which proved to be a stable matrix for microbial growth and development. It is concluded that this product has a significant source of proteins and lipids, besides being a versatile food that fully serves the vegan public and can be used as an important food ally.

Keywords: fermentation process, microorganisms, health, viability