

TITLE: DEVELOPMENT AND ACCEPTANCE TESTING OF KEFIR FERMENTED BEVERAGES AND ADDED JABUTICABA PULP

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ABSTRACT

The segmentation of the food market of functional origin has been increasing, every day, allied with the search of the population for healthier foods and that help in the prevention of diseases. One source of these foods are probiotics, products that contain living microorganisms that act to benefit the health of your host. As an example kefir is characterized as a symbiotic association of bacteria and yeasts and is easy to produce, cheap, and can be consumed by all age groups including people with lactose intolerance. The milk kefir grains consist of a polysaccharide matrix, in which the bacteria and yeasts responsible for the sensory and probiotic effects are firmly involved. In addition, it is known that the Northwest region of Rio Grande do Sul State is one of the largest producers of soybeans in Brazil. This soybean stands out for being a food rich in proteins, lipids, fiber, isoflavones, minerals and B vitamins, besides being a source of protein. Thus, the present work aimed to develop a new product based on soybean with nutritional, functional, probiotic properties, easy to produce and access. Two formulations, one based on manually extracted soy extract (Formulation A) and the other using the industrialized soy extract (Formulation B) were produced and the beverages were fermented by kefir and flavored with jabuticaba pulp and afterwards were sensorially evaluated by non-trained tasters through the 9-point hedonic scale comparing them with a sample fermented by kefir grains in UHT whole milk (Formulation C). Then, statistical analysis of the data was carried out using the variance (ANOVA) and the Scott Knott 5% significance test with Genes software (2007). According to the results of the tests performed it is possible to produce the soya bean extract in a homemade way and to develop the kefir with the soy extract and to use pulp of jabuticaba as a flavoring. The analysis showed that the Formulation B had a satisfactory acceptance according to the Scott and Knott test, demonstrating the feasibility of its production, since the other samples would need to be improved in their formulation, being carried out new tests, to regulate the quantity of the others ingredients such as sugar and vanilla essence, modifying the fermentation time and the amount of inoculated grains.

Keywords: Kefir; Milk; Soya bean; Functional foods; Probiotics