

CONFERENCE

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TOTAL LACTIC ACID BACTERIA, ACIDITY, AND PREFERENCES TEST OF YOGHURT RICE POLISH ADDED DURING 15 DAYS REFRIGERATED STORAGE

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Abstract :

Yoghurt rice polish added is new innovative fermented food by addition of rice polish in yoghurt. The study was design to introduce potential addition of rice polish to improve its functionality properties by enhancement of dietary fiber in yoghurt fermentation. Measurement in this research were total lactic acid bacteria, acidity, and preferences test during 15 days refrigerated storage.

Result indicated that total lactic acid bacteria about $10^8 - 10^9$ CFU/ml, acidity about 0.48 - 0.67 % , and its was not to influence of preferences test. Duration of refrigerated storage was to increase of total LAB and acidity.

Keywords : yoghurt, rice polish, total lactic acid bacteria, acidity, preferences test

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