

Accepted Manuscript

Title: Flaxseed mucilage: A natural stabilizer in stirred yogurt

Authors: Sara Basiri, Naghmeh Haidary, Seyed Shahram Shekarforoush, Mehrdad Niakousari



PII: S0144-8617(18)30067-5

DOI: <https://doi.org/10.1016/j.carbpol.2018.01.049>

Reference: CARP 13199

To appear in:

Received date: 10-10-2017

Revised date: 13-1-2018

Accepted date: 16-1-2018

Please cite this article as: Basiri, Sara., Haidary, Naghmeh., Shekarforoush, Seyed Shahram., & Niakousari, Mehrdad., Flaxseed mucilage: A natural stabilizer in stirred yogurt. *Carbohydrate Polymers* <https://doi.org/10.1016/j.carbpol.2018.01.049>

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

Flaxseed mucilage: A natural stabilizer in stirred yogurt

Sara Basiri^{*a}, Naghmeh Haidary^a, Seyed Shahram Shekarforoush^a, Mehrdad Niakousari^b

^a Department of Food Hygiene and Public Health, School of Veterinary Medicine, Shiraz University, Shiraz, 71441-69155, Iran.

^b Department of Food Science and Technology, College of Agriculture, Shiraz University, Shiraz, Iran

*Contact information for corresponding author: basiri@shirazu.ac.ir, Tel: +9836138741; Fax: +9832286940

Highlights

- Flaxseed mucilage decreases the syneresis and improve the texture of stirred yogurt.
- Flaxseed mucilage enhances the starter bacterial count of stirred yogurt.
- Flaxseed mucilage is recommended as a natural stabilizer in stirred yogurt.

Abstract

Today, there is much interest in the use of natural ingredients in the food industry. Flaxseed mucilage (FSM) stands out for its health benefits and functional characteristics. The effect of FSM and its combination with carboxymethylcellulose (CMC) on quality properties of stirred yogurt were investigated. The addition of FSM and FSM+CMC to stirred yogurt increased the viscosity and decreased syneresis. Addition of FSM decreased the cohesiveness and increased the adhesiveness of the stirred yogurt, while its combination with CMC leads to decreased adhesiveness, increased cohesiveness and springiness. The gumminess and hardness of yogurt were reduced when supplemented with FSM and FSM+CMC. Sensory attributes were influenced by FSM and FSM+CMC; however, these were not deteriorated significantly during 21 days

Download English Version:

<https://daneshyari.com/en/article/7783423>

Download Persian Version:

<https://daneshyari.com/article/7783423>

[Daneshyari.com](https://daneshyari.com)