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Soy milk with okara flour fermented by *Lactobacillus acidophilus*: Simplex-centroid mixture design applied in the elaboration of probiotic creamy sauce and storage stability

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14

15 Abstract

16 Soy provide compounds of biological interest. The use of gums and starches promote  
17 products with more stability and suitable processing characteristics. The soymilk  
18 containing 3 % okara flour fermented by *Lactobacillus acidophilus* LA3 was  
19 characterized by ACE inhibitory activity and production of acids during fermentation.  
20 Through the simplex-centroid mixture design the use of three gelling components was  
21 assessed: (X1: guar gum, X2: xanthan gum, X3: pregelatinized cassava starch). The  
22 response variables were: water holding capacity (y1), viscosity (y2) and firmness (y3).  
23 Evaluation during 30 days at 5 °C for LA3 counts and survival under simulation of

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