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Soymilk 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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Abstract

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