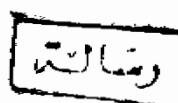


STUDIES ON THE PRODUCTION OF MILK SUBSTITUTES

By

MERVAT SAYED HASSAN YOUSSEF

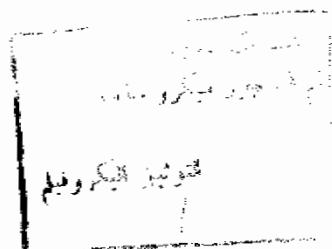


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ABSTRACT

The difference between soy protein isolate (SPI) as a milk substitute was investigated in relation to compositional, rheological and organoleptical properties of some dairy products.

Suitable method for SPI preparation was described substituted chocolate milk drink, yoghurt and ice milk were made by partial replacing with SPI. The 45% SPI harmed most the organoleptic quality of the tested products and partial substitute up to 30% is recommended.

Key Words : Skim milk powder, soy protein isolate, substitution, chocolate milk drink, yoghurt, ice milk ... etc.

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