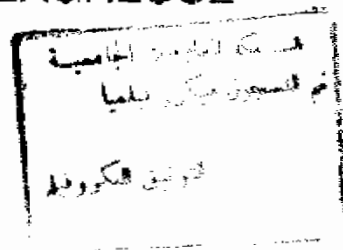
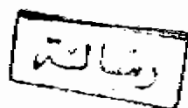


THE USE OF MILK PERMEATE AS A BASE
FOR SOME NEW FOOD PRODUCTS
BY

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Department of Food Science

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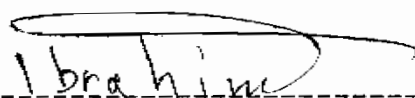
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Abstract

The lactulose is a derivative of lactose known for its nutritional and medical importance. Firstly, the suitability of a colourimetric method for its determination on the basis of its fructose moiety was investigated. Secondly, the optimum conditions for the preparation of lactulose from UF milk (or whey) permeate was studied. Finally, the laboratory prepared lactulose, pure lactulose and pure lactose were tried in yoghurt production from buffalo's milk in order to improve its nutritive value and therapeutic effect. Attained results revealed that fortified yoghurt with 0.4% lactulose showed good properties.

Key words: Lactose, Lactulose, Permeate, Whey and Yoghurt.

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INTRODUCTION