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شبكة المعلومات الجامعية التوثيق الالكتروني والميكرونيلم





جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

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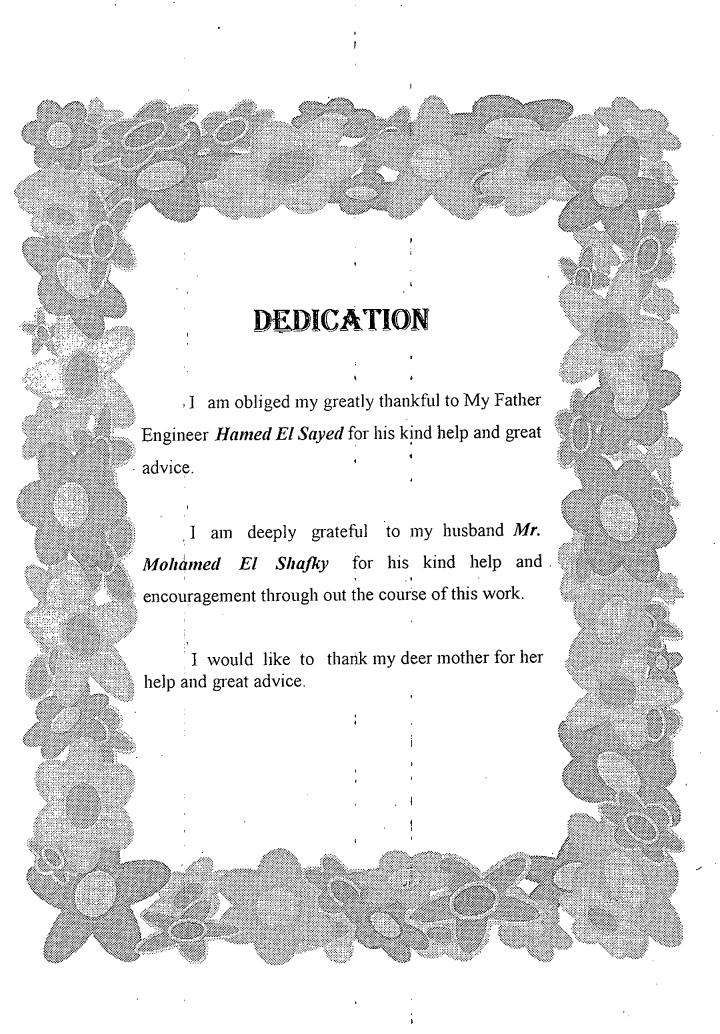
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INTRODUCTION

INTRODUCTION

The beneficial effect of yoghurt on human health has been realized long ago. It is likely, however, that the origin of yoghurt was in the Middle East, and the evoluation of this fermented Dairy product through the ages can be attributed to the culinary skills of the nomadic people living in the part of the world. Yoghurt is the most popular fermented milk in Egypt and in all over the world. It has a sharp, refreshing acid taste as the typical flavour described as being similar to walnuts.

The value of yoghurt in human nutrition is based not only on the strict nutritive effect of the milk from which it is made and the chemical changes of milk constituents occuring during lactic acid fermentation, but also on the beneficial effect to intestinal microflora particulary in certain conditions and parophylacting and healing effects (Rasic and Kurmann, 1978 and Marshall, 1984). The reduced content of lactose in yoghurt is an important factor for better tolerating yoghurt than ordinary milk by lactose tolerance people suffering from galactosaemia. Formation of the fine curd particles of homogenized yoghurt is more easily digested by enzymes than large easein particles of ordinary milk being formed by gastric juice, also the presence of lactic acid and culture microflora results in a significant hydrolysis of the proteins. Fat in yoghurt is easier to digest than fat in the normal milk. Therefore, several dietetic and therapeutic effects have been demonstrated for yoghurt as follows suppression of the putrefactive bacteria and consequently the intestinal putrefaction, thus preventing constipation.

Prevention and treatment of antibiotic associated diarrhea. Contributing a role in body resistance to infection. The use of reconstituted dried skim milk in the manufacturing of yoghurt has been recently reported (*El-Shibiny et al.*, 1977). The price of dried skim milk due to increasing demand or use the whey protein concentrate to increase the level of protein and use the contcentrate milk because its homogenization was not required during subsequent treatment of the milk. Also the addition has given produce a smooth, creamy yoghurt with a typical acid flavour.

Microorganisms for the production of fermented milks are selected for their growth characteristics in milk and selection will also be based upon interaction with gastrointestinal increased microflora and metabolic properties.

The potential benefit roles of bifidobacteria in the human intestine have been reported (Kurman and Rasic, Vijayendra and Gupta, 1992, Hawkins, 1993 and Yaeshima, 1996) bifidobacteria in dairy products lead to therapeutic benefits associated with other ingestion by humans. These benefits include antimicrobial and anticarcingentic properties in addition to reduction serum cholesterol. Effect on gastrointestinal infection and mineral absorption. The bifidobacteria due to reduction synthesis of B. complex vitamins and improved lactose tolerance.

Although, the consumption of yoghurt has been increased in Egypt and world, but some people like change in production. That, there are still genetic to suitable taste consumption. Fresh fruits can be used to add flavour to yoghurt and increase from nutrition value of it. In view of the formentioned, the aim of this work was to evaluate the microbiological and chemical properties of yoghurt made from cow's milk fortified with different raw materials as well as different starters. The study included: