

FACTORS AFFECT TO THE FERMENTED TIME, ALCOHOL CONTENT AND SENSORY QUALITY OF PASSION FRUIT KEFIR PRODUCT

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Summary

Kefir's fermented milk product is a yoghurt product with many microorganisms that help digestion and improve the human's immune system. This study focuses on investigation about some parameters including passion fruit juice content, Kefir microorganism rate and acid - stop - degree to fermented time, alcohol content and sensory quality of the product. The results were indicated that Kefir yoghurt added with passion fruit was made by mixing freshly sterilised milk with 6% passion fruit juice and then fermented with 10% natural microorganisms Kefir to 95 Thorner (^oT) acid degree in 23h time fermentation, 2.2 (%V) alcohol content and good sensory quality. Besides, sensory evaluation was used to determine an addition of 30% sucrose with the rate of 40% in fermented passion fruit Kefir had resulted in high sensory quality Kefir yoghurt.

Keywords: *Passion fruit, Kefir, yoghurt.*