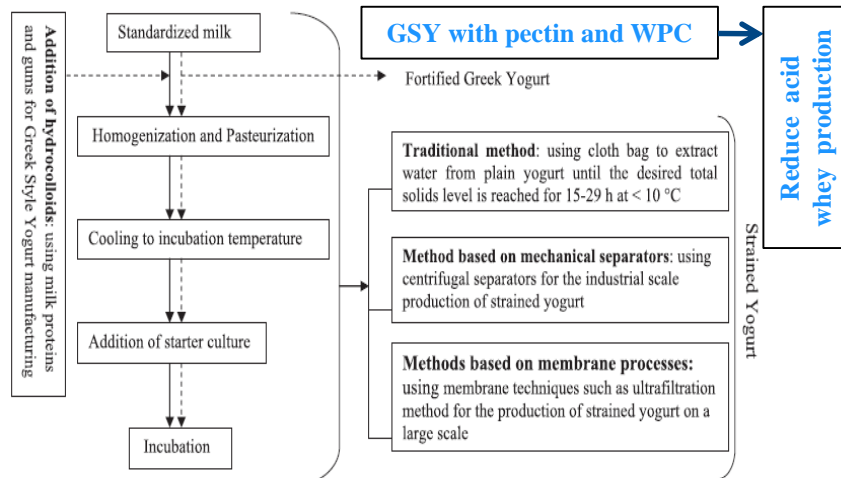


Rabin Gyawali

Program: Energy & Environmental Systems

Title: “Ingredients Supplementation Effects on Acid Whey Production and Quality of Greek Style Yogurt (GSY)”

Major Professor: Dr. Salam A. Ibrahim



RESEARCH QUESTIONS / PROBLEMS:

Greek yogurt creates large volumes of acid whey as by-product that cannot be readily utilized nor disposed of easily. Therefore, strategies to reduce the acid whey production are greatly needed.

METHODS:

Greek yogurt was manufactured using different ingredients and processing conditions. Physicochemical properties and water holding capacity of the yogurts were determined throughout the study period.

RESULTS / FINDINGS:

Addition of pectin and whey protein concentrate (WPC) as stabilizers could help minimize the generation of acid whey during Greek yogurt manufacture.

SIGNIFICANCE / IMPLICATIONS:

Our approach could help minimize the generation of acid whey due to the water holding capacity of the ingredients used and could be industrially applicable for the production of GSY.