

Chemical and Sensory Characteristics of Yoghurt Made from Camel Milk

Osman, S.E¹, Eisa, M.O², Babiker, T.M³

¹ Faculty of Animal Production, Sinnar University, Sudan

sanatahir102000@yahoo.com

² Department of Animal Production, Faculty of Agriculture, Omdurman Islamic University,
Sudan

³ University of Sinnar, Sudan

ABSTRACT

The present study was carried out to assess the chemical composition, organoleptic properties of yoghurt made from camel milk during storage period. Camel's milk was obtained from Khartoum University farm. The milk was analyzed for titratable acidity, total solids, fat, protein, and ash contents. The milk was pasteurized at 63°C for 30 min and then cooled to 43°C before adding the starter culture. The incubation was carried out in plastic cups at 42°C. Then the product was kept at room temperature for 20 minutes and transferred to refrigerator till the second day. The yoghurt samples were analyzed at day one, 5 and 10 intervals for chemical composition and sensory characteristics. The average chemical composition of camel yoghurt in this study was to be 1.10% for titratable acidity, 11.20% for total solids, 2.93% for fat, 8.26% solids not fat, 3.08% protein and 0.91% for ash. The results represented highest ($P < 0.001$) titratable acidity at day ten compared to day one and five. The protein, ash, total solids and solids not fat contents were higher ($P \leq 0.05$) at day one. The same results show no significant difference in fat content between the storage periods. The results showed significant differences between storage interval in colour and taste of yoghurt. The highest colour and taste score were obtained at the 5th day. However, there is no significant difference in flavour, texture and overall acceptability.

Keywords: *camel, yoghurt, storage, composition, organoleptic*