ABSTRACTS

Yoghurt is a popular fermented milk product basically described as the food produced by culturing certain types of dairy ingredients with a bacterial culture that includes *Lactobacillus delbrueckii* subsp. *bulgaricus* and *Streptococcus thermophilus* Coconut fruit is very important fruit because of the nutritional value and the critical role that it plays in improving food security in the world. It is classified as a ‘functional’ food. Moreover, functional foods are an emerging field in food science due to their increasing popularity among health-conscious consumers. Coconut milk is obtained from the white firm part of coconut meat. Milk from plant sources is being explored as the animal milk substitute in the production of dairy products including yoghurt. The use of coconut milk in production of yoghurt was due to a wide range of reasons which include allergies and affordability by the consumers. Probiotics are commonly added to yogurt to provide many health benefits for the consumer. Prebiotics are known as a group of nutrients that provide fuel for the beneficial bacteria in the gut. Therefore, consuming symbiotic foods that contain prebiotics (fibers) and probiotics (lactic acid bacteria) would offer added nutritional benefits that can help boost overall health and well-being. The two main prebiotics used in this study were flaxseed and oat. The main of this study were to produce probiotic and prebiotic coconut yoghurt with different probiotic strain cultures and to determine the probiotics viability during storage. The two main prebiotics used in this study were flaxseed and oat. The effect of two prebiotics were investigated on nutritional, rheological, sensory, and probiotic properties during refrigerated storage.

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Topic: Production of Probiotic and Prebiotic Coconut Yoghurt using different strains and determining the probiotic viability during storage