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(54) Title:

PROCESS FOR THE PREPARATION OF YOGHURT-LIKE BEVERAGES HAVING A HIGH
CONTENT OF PAPAYA PUREE

(57) Abstract:

A process for the preparation of yoghurt-like beverages having a high content of papaya puree is disclosed. The process involves preparation of lacto-fermented yoghurt from 100% Papaya puree or its blends consisting of Papaya puree with 1-20% cow's milk, Papaya puree with or up to 45 % soymilk or Papaya puree with up to 50% grain amaranth beverage. The mixture is fermented with thermophile or mesothermophile lactic bacteria culture comprising a mixture of Streptococcus thermophilus and Lactobacillus bulgaricus. Preparation of 100% fermented Papaya puree involves obtaining puree from well-ripened papaya fruit, pasteurization of the puree, cooling to 46° C, inoculation with the starter culture and incubation at 45° C until the pH drops to 4.5 in about 4 hours and kept under refrigeration. The blended products, pasteurized Papaya puree is blended with heat-processed and cooled milk, soymilk or grain amaranth beverage and processed in a similar manner.