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Czech J. Food Sci.

**Landfeld A., Novotná
P., Strohaln J.,
Rysová J., Houška M.:**

Yield stress and sensorial evaluation of soya yoghurts prepared from germinated soybeans

Czech J. Food Sci., 32 (2014): 464-469

We used the germinated soybeans to prepare and evaluate soya yoghurts, with substantially reduced α -galactosides (AG) contents. The lower AG content allows the production of final products that do not cause flatulence. To enable us to control the final consistency and other sensory parameters of soya yoghurts, it was necessary to study the influence of the dry matter content on these quality parameters, i.e. the yield stress,

appearance, flavour, taste, soya off-flavour, consistency, and overall impression. Establishing the relationships between the dry matter content and qualitative parameters allowed for an easy prediction of the optimal amount of dry matter to maximise soya yogurt quality from the sensory perspective. The optimum amount of dry matter was found to be 6.5%.

Keywords:

yoghurt from soya milk; germination; yield point; sensorial parameters

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