



INFOGRAPHIC

ĐÁNH GIÁ ẢNH HƯỞNG CỦA NHIỆT ĐỘ LÃO HOÁ ĐẾN THÀNH PHẦN, HOẠT TÍNH CỦA TỎI ĐEN VÀ ỨNG DỤNG TRONG CHẾ BIẾN SỮA CHUA

Tác giả:

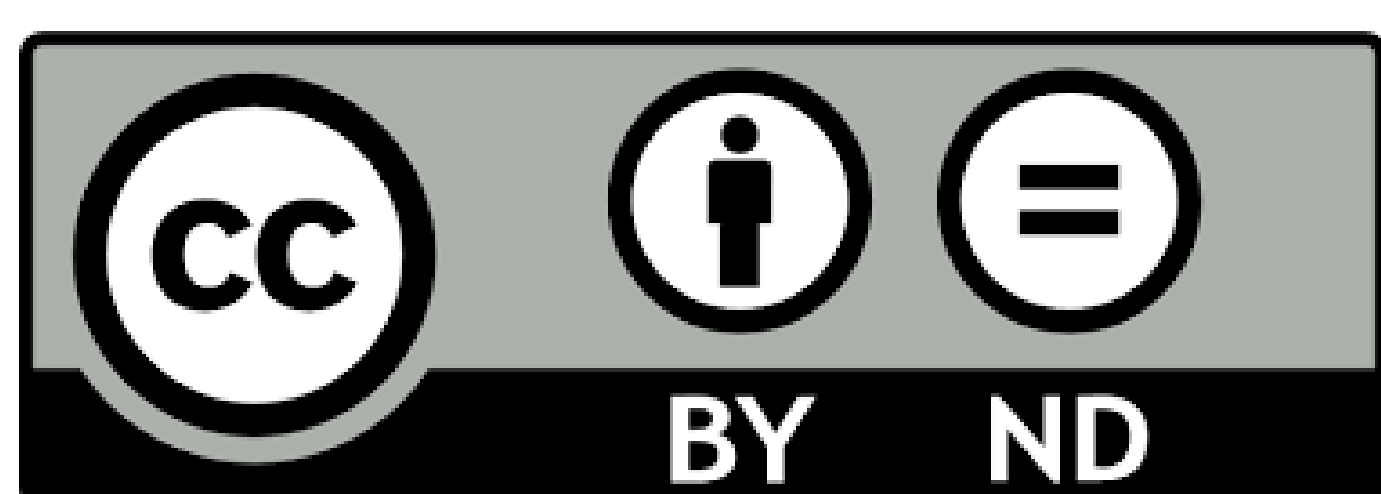
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Đơn vị:

Khoa Khoa học Ứng dụng & Công nghệ

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Evaluation of the effect of aging temperature on the composition and activity of black garlic and its application in yogurt processing

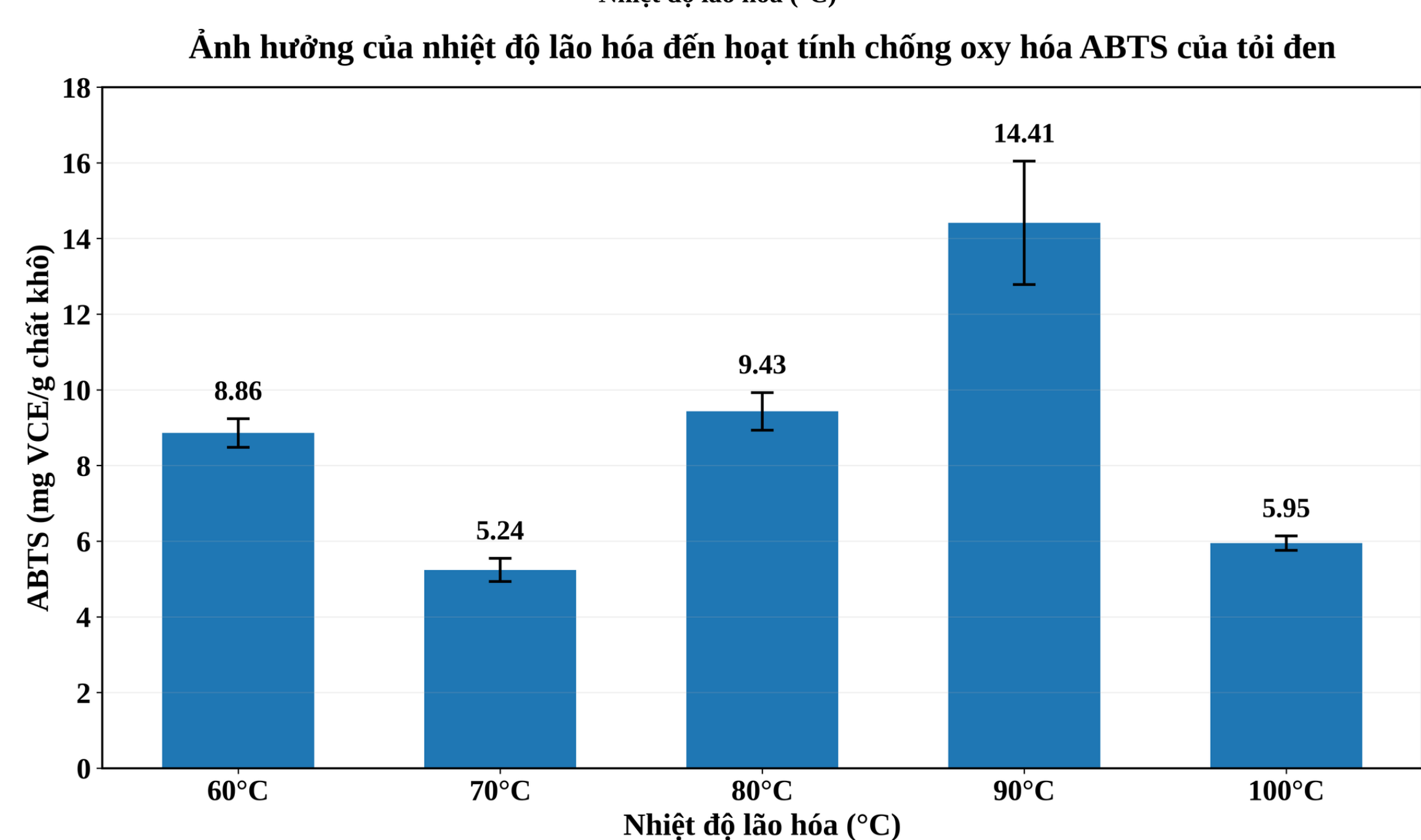
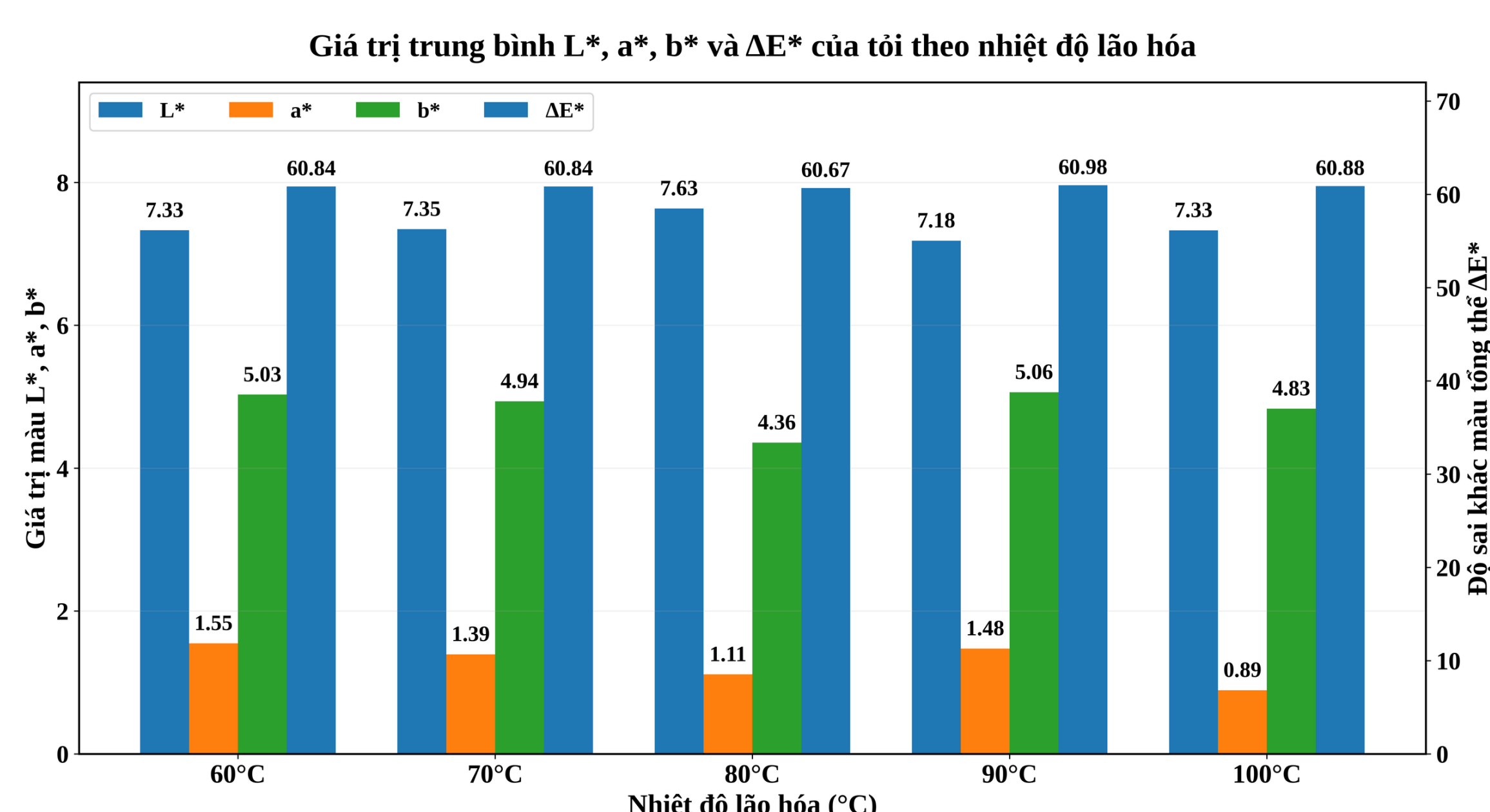
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Abstract

Ly Son garlic was subjected to three-stage heat treatment to evaluate physicochemical and sensory changes. Black garlic extract and thickening agents were incorporated into yogurt to improve product stability and flavor. Significant differences in color, texture, and bioactive compounds were observed.



Results (1)



Conclusion

Black garlic has been successfully incorporated into yogurt, altering the product's physicochemical, rheological, and sensory properties. Appropriate incubation conditions and formulation are crucial for product quality, while the addition of gelatin enhances viscosity and thickness. These results demonstrate the potential of black garlic as a functional ingredient for developing value-added yogurt products.

Introduction

Black garlic is rich in bioactive compounds and possesses antioxidant properties, offering potential for application in food product development. Incorporating black garlic into yogurt helps diversify the product range and enhance nutritional value. However, aging conditions and the proportion of black garlic added can influence the product's physicochemical, structural, and sensory characteristics. Therefore, this study was conducted to determine the optimal processing conditions and formulation for black garlic yogurt.

Objectives

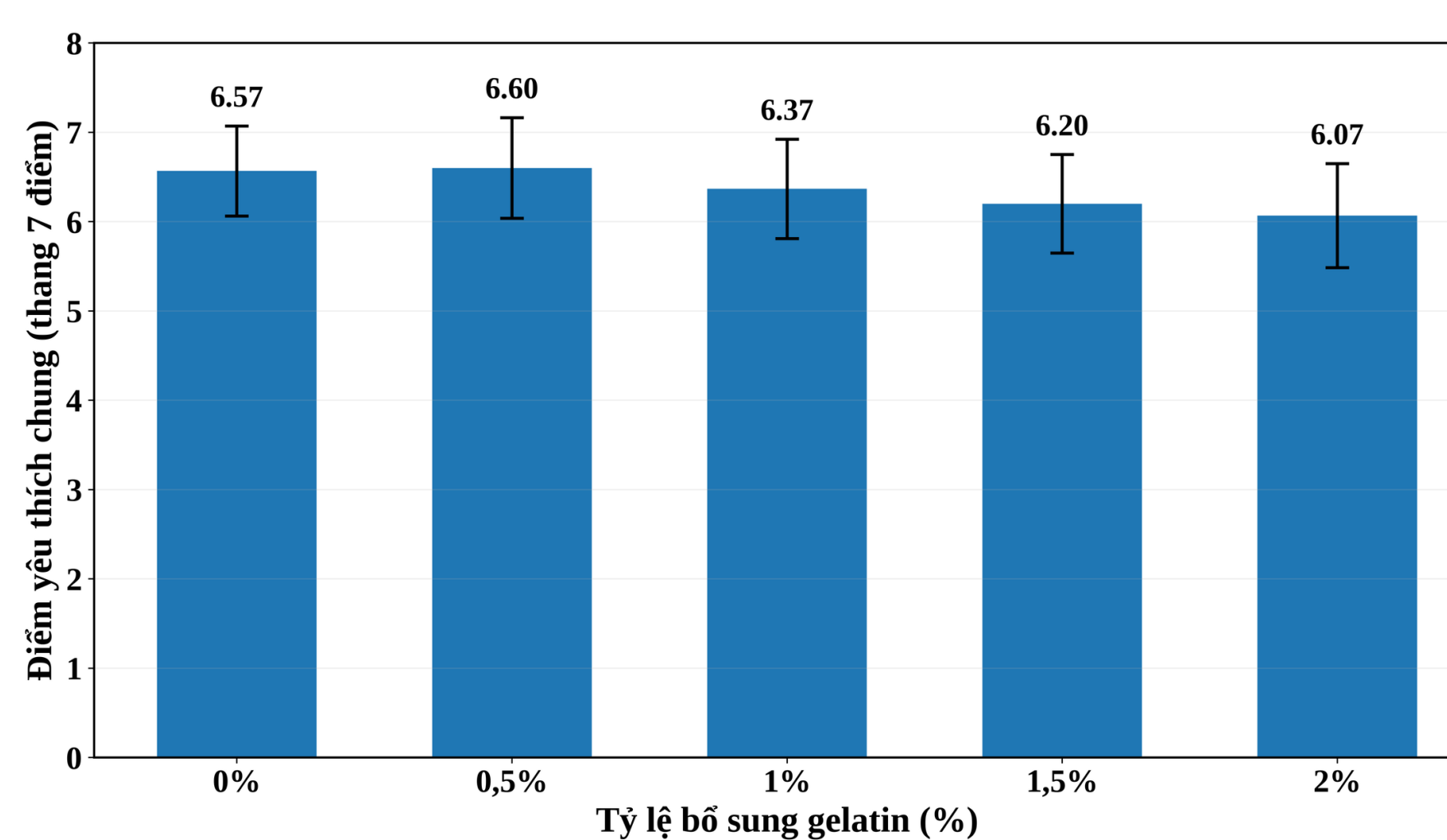
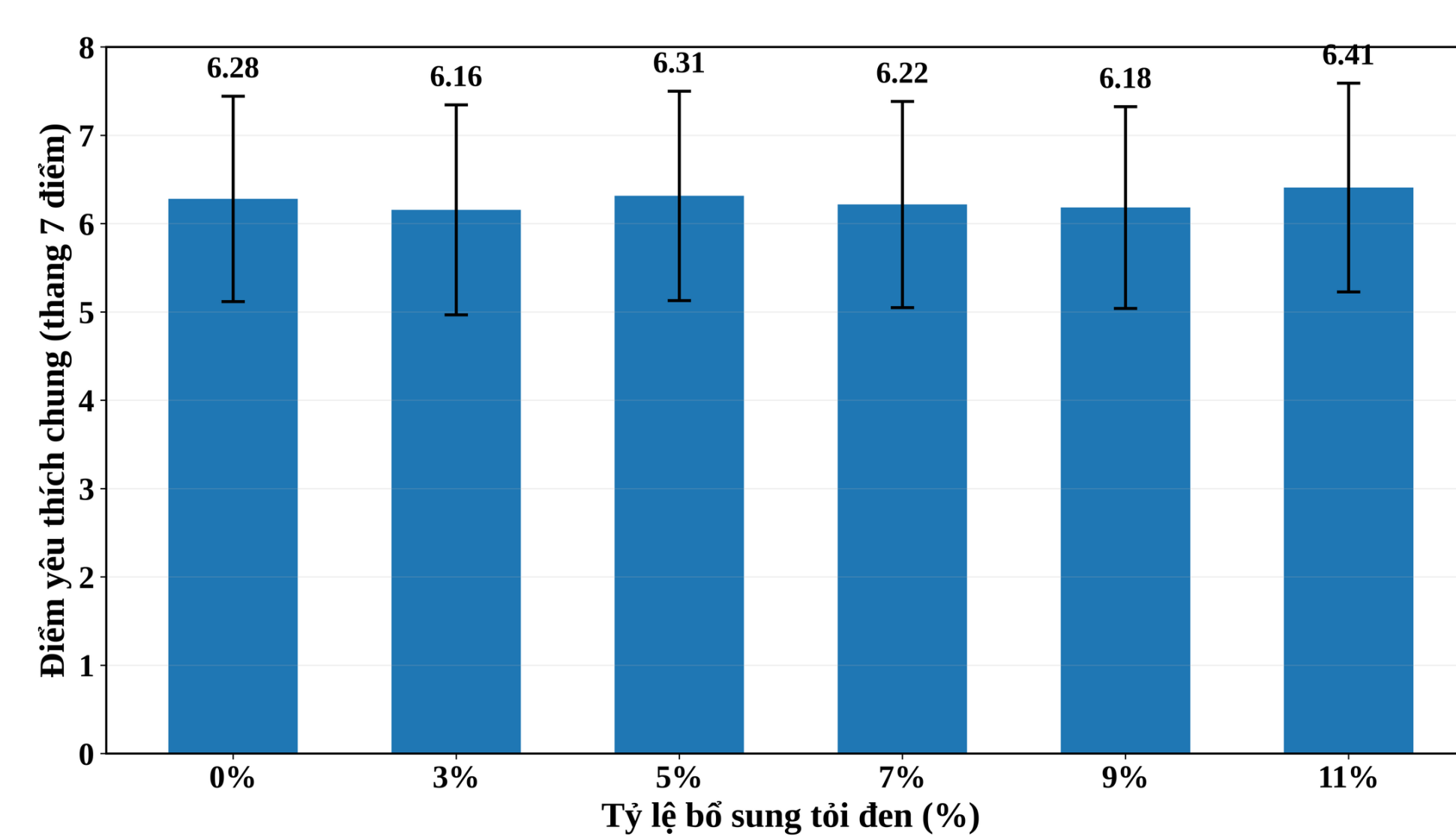
The effect of aging temperature on the composition and activity of Ly Son black garlic.

Effect of black garlic supplementation level on the flavor and texture of firm-style yogurt.

Effect of added gelatin concentration on the structure of black garlic-supplemented set-style yogurt.



Results (2)



References

- I. S. Choi, H. S. Cha, and Y. S. Lee, "Physicochemical and antioxidant properties of black garlic," *Molecules*, vol. 19, no. 10, pp. 16811–16823, Oct. 2014
- H. Jing, "Black Garlic: Processing, Composition Change, and Bioactivity," Jun. 01, 2020, John Wiley and Sons Inc. Doi: 10.2991/efood.k.200617.001.