

## **Organoleptic characteristics of low-fat frozen flavoured yoghurt**

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**ABSTRACT :** With the current upward trend in nutritional and health awareness, the consumers demand for low fat products with acceptable sensory characteristics. The present study was carried out with different levels (2%, 3%, 4% and 5%) of carrot pulp. Frozen yoghurt mix was standardized to 12 % sugar, 12 % SNF, @ 2% culture, Fat (0.5%, 1.5% and 3.0%) and Stabilizer (0.3%, 0.4% and 0.5%) adjusted to 26% total solids for frozen yoghurt. The low fat frozen yoghurt samples of different treatments were analyzed for organoleptic characteristics (flavour and taste, body and texture, Colour and appearance and overall acceptability). The data obtained on various parameters were statistically analyzed. Based on the results, it was concluded that the low fat frozen flavoured yoghurt with 3% carrot pulp, 0.5% Stabilizer, 3.0% fat (T<sub>3</sub>S<sub>3</sub>F<sub>3</sub>) and 4% carrot pulp, 0.5% Stabilizer, 3% fat (T<sub>4</sub>S<sub>3</sub>F<sub>3</sub>) are high as comparable with other treatments in the organoleptic characteristics (Flavour and taste, Body and texture, Colour and appearance and Overall acceptability).

**Key Words:** Yoghurt, frozen yoghurt, sensory quality, carrot pulp.