

# **EFFECTS OF PREBIOTIC AND DIFFERENT FLAVORINGS ON TEXTURE ATTRIBUTES OF AN EGG WHITE BASED DAIRY SUBSTITUTE PRODUCT**

**Adrienn Tóth<sup>1</sup>, Csaba Németh<sup>2</sup>, Lilla Lévy<sup>1</sup>, Csaba Balla<sup>2</sup>, Attila Nagy<sup>2</sup>, László Friedrich<sup>1</sup>**

<sup>1</sup>Hungarian University of Agriculture and Life Sciences Budapest 1118, Ménesi út 43-45.

<sup>2</sup>Capriovus Ltd.

2317 Szigetcsép, Dunasor 073/72 hrsz.

toth.adrienn@uni-mate.hu

A considerable percentage of today's consumers is suffering from lactose intolerance and whey protein allergy. For satisfying their demand for pre- and probiotic foods and replacing dairy products several products are developed and are available on the market. These dairy replacement products are produced usually from plant origin ingredients containing incomplete proteins and allergenic compounds.

Egg white is an appropriate protein-dense food for consumers with higher protein demand like sportsmen, pregnant women, and elderly people. Based on that advantage, egg white based dairy replacements are developed in various form and texture. In this study a yogurt-like product is introduced, and its texture examined.

Yogurt type dairy replacement was enriched with 1, 3 and 5 m/m% of inulin for improving the prebiotic effect of the product. After enrichment and cooled storage at 4-6°C for 24 hours, the texture of samples was analysed by a Physica Anton Paar MCR92 rheometer, using P-PTD200 and PP50/s measuring head (gap 1 mm, 0,01 – 150% strain, 10 radian/sec) at 15°C. Amplitude sweep was used for analysing data. Our results show that increasing inulin concentration led to higher G0' and G0'' modulus. Values of  $\tau$ M showed higher values when inulin was added to yogurt-like products. These results confirm the results of sensorial tests: 3 and 5 m/m% inulin added affects the texture of egg white based yogurt-like products significantly.

We owe the colleagues of Dept. of Refrigeration and Livestock Product's Technologies and Capriovus Ltd. all thanks. Our research is supported by the project KFI\_16-1-2017-0551, we are very thankful for that.