

PROPERTIES OF FERMENTED MILK ENRICHED BY CONJUGATED LINOLEIC ACID AND PROBIOTICS AND PECULIARITIES OF TECHNOLOGY

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Summary. The physico-chemical, structural and sensoric properties of fermented milk, enriched by biologically active conjugated linoleic acid (CLA) (microcapsules powder – *Tonalin*[®] 60 WDP, and oily preparation – *Tonalin*[®] TG 80) and probiotics (*Bifidobacterium animalis* subsp. *lactis* Bb-12 (*Bif. Bb-12*)), were investigated. The influence of the regimes of milk thermal processing applied in the manufacture of fermented milk on the stability of CLA was evaluated. It was established that this process diminished the quantity of polyunsaturated CLA in the product. Addition of oily CLA preparation slightly increased the quantity of the separated whey and decreased the viscosity of the product. Addition of CLA in microcapsules powder form caused better sineretical properties and the increase in viscosity of the product. It was established, that addition of CLA (0.25–0.75 %) independent of its form have no significant influence on the odour, taste, textural properties and acceptability of the fermented milk.

Key words: fermented milk, conjugated linoleic acid, probiotics.