Functional, Physicochemical ,Microbiological and Organoleptic Properties of Yoghurt Enrichment with *Bongardia chrysogonum.*

Or

Functional Properties of Yoghurt Enrichment With *Bongardia chrysogonum*

**Methodology:**

1. Sampling:
	1. Collect sample of
		1. ***Bongardia chrysogonum***

1-1-1-1 Preparation Sample of *Bongardia chrysogonum* By blanching for five minutes by the following:

1. Fresh B. Freezing C. Dry by oven D. Dry by sun and E. Solution

1-1-1-2 Analysis Composition, Antioxidant and Antimicrobial of *Bongardia chrysogonum* .

* + - 1. **Milk (Cow, Goat &Sheep):** Analysis milk by Milkoscan
	1. Preparation of Yoghurt by the following:
1. Control (Cow, Goat & Sheep milk).
2. With Fresh B. Freezing  C. Dry by oven D. Dry by sun and E. Solution
3. Storage **a & b** Yoghurt : (1st day , 3rd dau , 5th day , 7th day and 10th day).

 **2-** **Physicochemical test of Yoghurt:**

 Ph - Acidity – Moisture -Texture Analysis – Syneresis -Antioxidant.

1. **Organoleptic Test of Yoghurt.**
2. **Microbiological Test of Yoghurt.**

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

Table 1: Physicochemical properties of Control Yoghurt(250gm) and Yoghurt enrichments with fresh Bongardia chrysogonum (50gm/250gm yoghurt)

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Physicochemical PropertiesSample of Yoghurt | PH | Acidity% | Moisture% | Texture | Antioxidant | Syneresis |
| Control Yoghurtof Cow Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5thday |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Cow Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurof Goat Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Goat Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurtof Sheep Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of SheepMilk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |

Table 2: Organoleptic Test of Yoghurt.of Control Yoghurt(250gm) and Yoghurt enrichments with fresh *Bongardia chrysogonum* (50gm/250gm yoghurt)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Organoleptic test  Sample ofYoghurt | Appearance | Body /Texture | Flavor  | Texture | Consistency |
| Smell  | Odor |
| Control Yoghurtof Cow Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5thday |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Cow Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurof Goat Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Goat Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurtof Sheep Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of SheepMilk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |

Table 3: Microbiological Test of Yoghurt.of Control Yoghurt(250gm) and Yoghurt enrichments with fresh *Bongardia chrysogonum* (50gm/250gm yoghurt)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Microbiological test  Sample ofYoghurt | Total count bacteria | Psychrotrophic bacteria | Coliform | *Staphylococcus aureus* | Yeast & Molds |
| Control Yoghurtof Cow Milk | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5thday |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Yoghurt of Cow Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Control Yoghurof Goat Milk | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Yoghurt of Goat Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Control Yoghurtof Sheep Milk | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Yoghurt of SheepMilk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |

Table 4: Physicochemical properties of Control Yoghurt(250gm) and Yoghurt enrichments with *Bongardia chrysogonu*m Freezing (50gm/250gm yoghurt)

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Physicochemical PropertiesSample of Yoghurt | PH | Acidity% | Moisture% | Texture | Antioxidant | Syneresis |
| Control Yoghurtof Cow Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5thday |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Cow Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurof Goat Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Goat Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurtof Sheep Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of SheepMilk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |

Table 5: Organoleptic Test of Yoghurt.of Control Yoghurt(250gm) and Yoghurt enrichments with Bongardia chrysogonum Freezing (50gm/250gm yoghurt)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Organoleptic test  Sample ofYoghurt | Appearance | Body /Texture | Flavor  | Texture | Consistency |
| Smell  | Odor |
| Control Yoghurtof Cow Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5thday |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Cow Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurof Goat Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Goat Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurtof Sheep Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of SheepMilk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |

Table 6: Microbiological Test of Yoghurt.of Control Yoghurt(250gm) and Yoghurt enrichments with *Bongardia chrysogonum* Freezing (50gm/250gm yoghurt)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Microbiological test  Sample ofYoghurt | Total count bacteria | Psychrotrophic bacteria | Coliform | *Staphylococcus aureus* | Yeast & Molds |
| Control Yoghurtof Cow Milk | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5thday |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Yoghurt of Cow Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Control Yoghurof Goat Milk | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Yoghurt of Goat Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Control Yoghurtof Sheep Milk | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Yoghurt of SheepMilk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |

Table 7: Physicochemical properties of Control Yoghurt(250gm) and Yoghurt enrichments with *Bongardia chrysogonum* Dry by oven (??gm/250gm yoghurt)

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Physicochemical PropertiesSample of Yoghurt | PH | Acidity% | Moisture% | Texture | Antioxidant | Syneresis |
| Control Yoghurtof Cow Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5thday |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Cow Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurof Goat Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Goat Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurtof Sheep Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of SheepMilk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |

Table8: Organoleptic Test of Yoghurt.of Control Yoghurt(250gm) and Yoghurt enrichments with *Bongardia chrysogonum* dry by oven (???gm/250gm yoghurt)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Organoleptic test  Sample ofYoghurt | Appearance | Body /Texture | Flavor  | Texture | Consistency |
| Smell  | Odor |
| Control Yoghurtof Cow Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5thday |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Cow Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurof Goat Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Goat Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurtof Sheep Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of SheepMilk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |

Table 9: Microbiological Test of Yoghurt.of Control Yoghurt(250gm) and Yoghurt enrichments with *Bongardia chrysogonum* dry by oven (???gm/250gm yoghurt)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Microbiological test  Sample ofYoghurt | Total count bacteria | Psychrotrophic bacteria | Coliform | *Staphylococcus aureus* | Yeast & Molds |
| Control Yoghurtof Cow Milk | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5thday |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Yoghurt of Cow Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Control Yoghurof Goat Milk | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Yoghurt of Goat Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Control Yoghurtof Sheep Milk | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Yoghurt of SheepMilk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |

Table 10: Physicochemical properties of Control Yoghurt(250gm) and Yoghurt enrichments with *Bongardia chrysogonum* Dry by sun (???gm/250gm yoghurt)

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Physicochemical PropertiesSample of Yoghurt | PH | Acidity% | Moisture% | Texture | Antioxidant | Syneresis |
| Control Yoghurtof Cow Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5thday |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Cow Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurof Goat Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Goat Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurtof Sheep Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of SheepMilk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |

Table11: Organoleptic Test of Yoghurt.of Control Yoghurt(250gm) and Yoghurt enrichments with *Bongardia chrysogonum* dry by oven (???gm/250gm yoghurt)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Organoleptic test  Sample ofYoghurt | Appearance | Body /Texture | Flavor  | Texture | Consistency |
| Smell  | Odor |
| Control Yoghurtof Cow Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5thday |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Cow Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurof Goat Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Goat Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurtof Sheep Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of SheepMilk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |

Table 12: Microbiological Test of Yoghurt.of Control Yoghurt(250gm) and Yoghurt enrichments with *Bongardia chrysogonum* Dry by sun (???gm/250gm yoghurt)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Microbiological test  Sample ofYoghurt | Total count bacteria | Psychrotrophic bacteria | Coliform | *Staphylococcus aureus* | Yeast & Molds |
| Control Yoghurtof Cow Milk | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5thday |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Yoghurt of Cow Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Control Yoghurof Goat Milk | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Yoghurt of Goat Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Control Yoghurtof Sheep Milk | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Yoghurt of SheepMilk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |

Table 13: Physicochemical properties of Control Yoghurt(250gm) and Yoghurt enrichments with *Bongardia chrysogonum* solution (??ml/250gm yoghurt)

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Physicochemical PropertiesSample of Yoghurt | PH | Acidity% | Moisture% | Texture | Antioxidant | Syneresis |
| Control Yoghurtof Cow Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5thday |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Cow Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurof Goat Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Goat Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurtof Sheep Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of SheepMilk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |

Table14: Organoleptic Test of Yoghurt.of Control Yoghurt(250gm) and Yoghurt enrichments with *Bongardia chrysogonum* solution (??ml/250gm yoghurt)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Organoleptic test  Sample ofYoghurt | Appearance | Body /Texture | Flavor  | Texture | Consistency |
| Smell  | Odor |
| Control Yoghurtof Cow Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5thday |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Cow Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurof Goat Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of Goat Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Control Yoghurtof Sheep Milk | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |
| Yoghurt of SheepMilk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |  |
| 3rd day |  |  |  |  |  |  |
| 5th day |  |  |  |  |  |  |
| 7th day |  |  |  |  |  |  |
| 10th day |  |  |  |  |  |  |

Table 15: Microbiological Test of Yoghurt.of Control Yoghurt(250gm) and Yoghurt enrichments with *Bongardia chrysogonum* solution (??ml/250gm yoghurt)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Microbiological test  Sample ofYoghurt | Total count bacteria | Psychrotrophic bacteria | Coliform | *Staphylococcus aureus* | Yeast & Molds |
| Control Yoghurtof Cow Milk | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5thday |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Yoghurt of Cow Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Control Yoghurof Goat Milk | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Yoghurt of Goat Milk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Control Yoghurtof Sheep Milk | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |
| Yoghurt of SheepMilk enrich with *B.c.* | Storage | 1st day |  |  |  |  |  |
| 3rd day |  |  |  |  |  |
| 5th day |  |  |  |  |  |
| 7th day |  |  |  |  |  |
| 10th day |  |  |  |  |  |