

Table 1: Proximate Composition and Energy Content of Yoghurts

Samples	Moisture (%)	Crude Protein (%)	Fat (%)	Ash (%)	Crude Fibre (%)	Carbohydrate (%)	Energy KJ/100g
A	82.62 ^a ±2.03	6.96 ^a ±0.03	6.54 ^a ±0.02	0.76 ^d ±0.13	0.56 ^d ±0.12	3.12 ^e ±0.06	99.18 ^e ±2.18
B	82.26 ^b ±2.14	6.02 ^b ±0.05	5.16 ^b ±0.03	0.78 ^d ±0.12	0.63 ^c ±0.13	5.79 ^d ±0.05	93.64 ^f ±2.24
C	79.92 ^c ±1.9	5.54 ^c ±0.04	4.42 ^c ±0.07	0.76 ^d ±0.12	0.68 ^b ±0.14	9.36 ^c ±0.08	99.38 ^d ±2.32
D	78.90 ^d ±1.72	5.54 ^c ±0.04	4.29 ^d ±0.08	0.86 ^c ±0.10	0.68 ^b ±0.14	10.22 ^b ±0.04	102.41 ^c ±2.42
E	78.96 ^e ±1.82	5.56 ^c ±0.05	4.26 ^d ±0.08	1.06 ^b ±0.09	0.72 ^b ±0.13	10.24 ^b ±0.04	102.65 ^b ±2.42
F	77.58 ^f ±1.80	5.48 ^d ±0.06	4.08 ^e ±0.06	1.14 ^a ±0.08	0.78 ^a ±0.12	11.32 ^a ±0.07	105.62 ^a ±2.44

A – Plain or unstabilized yoghurt, B – Yoghurt stabilized with 10% sweet potato starch, C – Yoghurt stabilized with 15% sweet potato starch, D – Yoghurt stabilized with 20% sweet potato starch, E – Yoghurt stabilized with 25% sweet potato starch, F – Yoghurt stabilized with 30% sweet potato

starch. Values are means ± Standard deviation of triplicate determinations. Means in the same column with different superscripts are significantly different (p≤0.05).

Table 2: Sensory Properties of Yoghurts

Samples	Colour	Flavour	Texture	Palatability	Overall Acceptability
A	8.6 ^a ±0.03	6.2 ^d ±0.04	6.0 ^d ±0.04	8.0 ^a ±0.02	8.6 ^a ±0.03
B	6.4 ^e ±0.05	6.0 ^d ±0.04	6.2 ^d ±0.04	7.4 ^b ±0.06	7.6 ^a ±0.06
C	6.8 ^e ±0.05	6.6 ^c ±0.05	6.8 ^c ±0.05	7.0 ^c ±0.06	7.4 ^b ±0.06
D	7.6 ^c ±0.06	7.4 ^b ±0.06	7.0 ^c ±0.06	6.4 ^d ±0.05	6.8 ^c ±0.05
E	7.0 ^d ±0.06	7.6 ^b ±0.06	7.6 ^b ±0.06	7.2 ^b ±0.06	6.0 ^d ±0.04
F	8.0 ^b ±0.02	8.4 ^a ±0.03	8.2 ^a ±0.02	6.0 ^d ±0.04	6.2 ^d ±0.04

A – Plain or unstabilized yoghurt, B – Yoghurt stabilized with 10% sweet potato starch, C – Yoghurt stabilized with 15% sweet potato starch, D – Yoghurt stabilized with 20% sweet potato starch, E – Yoghurt stabilized with 25% sweet potato starch, F – Yoghurt stabilized with 30% sweet potato starch.

Values are means ± Standard deviation of 20 semi-trained judges. Means in the same column with different superscripts are significantly different (p≤0.05).

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