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## SHELF LIFE AND ACCEPTABILITY OF DIFFERENT FRUITY FLAVORED SOYMILK UNDER TWO TYPES OF STORAGE METHOD

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## **ABSTRACT**

Soymilk or Soya milk is liquid obtained by suspending soybean flour in water, used as a fat-free substitute for milk, particularly by vegans and by those unable to tolerate milk products. Soy milk is a good substitute for cow's milk on many levels. It acts as a good source of protein, lactose-free, an interesting alternative for consumers who are lactose intolerant and allergic to cow's milk. Nowadays, many food products are enhanced, engineered, modified and fortified for health and economic reasons. The aimed of this study was to evaluate the sensory aspects and shelf life of fruit flavored soy milk using two different storage method and consumers' acceptability. To this goal, there were five different powdered fruits were added in appropriate amount to the plain soy milk like mango, soursop, melon, strawberry and banana. The shelf life of the productswas tested between two storage methods. The results interestingly manifested that in average shelf life under refrigerated condition, the melon flavored soymilk had the longest shelf life of 24 days, soursop flavored with 21 days, banana had 20 days, strawberry had 15 days and mango flavored was the shortest shelf life of 10 days. Unrefrigerated samples majority revealed that it only lasts for 10 hours. For sensory evaluation and acceptability, there were 105 trained and consumer typed of panelists involved in actual food testing based on Hedonic Scale Acceptability Test. The overall acceptability revealed that strawberry flavor soymilk was ranked as like moderately by the consumers as well as banana and melon. Unflavored soymilk, mango and soursop are slightly acceptable. The overall result of product acceptability constituted as good. The interpretation of the findings signified that adding fruit flavor to pure soya milk enhance its palatability factor and mask the beany-off flavor and consequently offer more variance of soya milk product to choose from and also it is economically feasible.

KEYWORDS: Flavored Soy Milk, Shelf Life, Storage Method, Acceptability, Profitability

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