



The Effect of the Fortification with Pickering Emulsion on the Physicochemical and Antioxidant Properties of Yoghurt

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SUMMARY. Pickering emulsion incorporation's impact on set-type yogurt's physicochemical composition, acidification process, and antioxidant activity. With the use of ultrasonic treatment, the Pickering emulsion was created. No significant changes in the values of important textural properties were noticed after the Pickering emulsions were added to the yogurt structure. Where the results of acidity, pH, as well as viscosity and syneresis were all logical and identical to previous studies, but a rise in antioxidant activity was found in yoghurt samples fortified with Pickering emulsions.

RESUMEN. Impacto de la incorporación de la emulsión Pickering en la composición fisicoquímica, el proceso de acidificación y la actividad antioxidante del yogur tipo fijo. Con el uso del tratamiento ultrasónico, se creó la emulsión Pickering. No se notaron cambios significativos en los valores de propiedades texturales importantes después de agregar las emulsiones de Pickering a la estructura del yogur. Donde los resultados de acidez, pH, así como la viscosidad y la sinéresis fueron todos lógicos e idénticos a estudios previos, pero se encontró un aumento en la actividad antioxidante en muestras de yogur fortificadas con emulsiones Pickering.

KEY WORDS: Pickering emulsion - Yoghurt- ultrasonic - Fucoidan - Sodium alginate - Linseed oil.

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