

LIST OF CONTENT

	Page
LIST OF CONTENT	vi
LIST OF TABLES	viii
LIST OF ATTACHMENTS	ix
INTRODUCTION	1
Background	1
Research Purposes	2
Research Advantages	2
LITERATURE REVIEW	3
Yogurt Fermentation	3
Lactose Metabolism	4
Greek Yogurt	5
Probiotic	6
<i>Lactobacillus paracasei</i> M104	7
<i>Pediococcus pentosaceus</i> M103	8
Physicochemical and Microbiological Quality of Greek Yogurt	9
THEORETICAL BASIS AND HYPOTHESIS	11
Theoretical basis	11
Hypothesis	12
MATERIALS AND METHODS	13
Research Time and Place	13
Materials	13
Methods	14
Greek Yogurt Making	14
Preparation of Mother Starter and Bulk Starter	14
Greek Yoghurt Fermentation	15
Statistical analysis	19
RESULT AND DISCUSSION	20
Physicochemical Analysis	20
Acidity Value	20
pH	21
Protein Content	23
Lactose Content	25
Water Content	25

Syneresis.....	27
Viscosity	28
Microbiological Analysis	30
Total LAB Content.....	30
CONCLUSION AND SUGGESTIONS.....	33
Conclusion	33
Suggestions	33
SUMMARY.....	34
BIBLIOGRAPHY.....	37
FOREWORD	51
ATTACHMENT.....	53