

PROBIOTICS ENRICHMENT ON NON-DAIRY FROZEN DESSERT PRODUCT

By

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STATEMENT BY THE AUTHOR

I hereby declare that this submission is my own work and to the best of my knowledge, contains no material previously published or written by another person, nor material which to a substantial extent has been accepted for the award of any other degree or diploma at any educational institution, except where due acknowledgement is made in the thesis.



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ABSTRACT**PROBIOTICS ENRICHMENT
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Based on the definition made by the World Health Organization (WHO) and the Food and Agricultural Organization (FAO) of the United Nations (2002), probiotics are live microorganisms which, when administered in adequate amounts, confer a health benefit on the host. To be able to give those benefits, they need a delivery vehicle. Non-dairy frozen dessert product could be an alternative. It was enriched with two different kinds of probiotics; *Lactobacillus acidophilus* and *Bifidobacteria bifidum*. The pH and viability of those strains were analyzed. Based on the research, sample with *Bifidobacteria bifidum* had the lowest pH and showed best viability. It was then further investigated using sensory tests. Based on the sensory tests that had been conducted, there's no significant different between non-dairy frozen dessert product with or without probiotics bacteria. There's also no significant different of the acceptance level of color, taste, overall and texture attributes between samples with different probiotics.

Keywords: probiotics, non-dairy, frozen dessert

DEDICATION

I dedicate this thesis to

My self,

Wijaya Family,

and my best supportive partner.



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Finally, I hope this study is beneficial to the readers. I would like to apologize for the remaining errors in this report. Your comments, recommendations and criticism are highly welcomed.

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