

OPTIMIZATION OF SPRAY DRYED RASPBERRY JUICE, WITH A VALUE ADDITION OF PROBIOTICS

HEEBA. S¹, SHAMILY. S² & S. ELIZABETH AMUDHINI STEPHEN³

^{1,2} Department of Food Processing and Engineering, Karunya University, Coimbatore, Tamil Nadu, India

³ Associate Professor, Department of Mathematics, Karunya University, Coimbatore, Tamil Nadu, India

ABSTRACT

To increase the availability of probiotic in non dairy products (raspberry juice), combinations of probiotic are used. Maltodextrin plays an important role in spray drying.

User defined response surface method is used for optimization, with two independent variable spray drying inlet temperature (°c) and maltodextrin ratio, to find out the dependent output percentage recovery. Changing the inlet temperature (°c) and maltodextrin ratio has a greater impact on the recovery percentage. The consumption of probiotic is increased nowadays and acts as a substitute for people who has lactose intolerance.

KEYWORDS: Probiotic, Maltodextrin, Spray Drying & Optimization