Physicochemical, Microbiological and Sensory Properties of Drinking Yoghurt Incorporated with *Kithul* (*Caryota urens*) Flour

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The current study was carried out to investigate physicochemical, microbiological, and sensory attributes of drinking-yoghurt prepared with varying concentrations of *Kithul* (*Caryota urens*) flour (0.1%, 0.2%, and 0.5%). The final products were stored at 4 ºC for 21 days and physicochemical and microbiological properties were evaluated weekly during the storage. The results of sensory evaluation revealed that treatment containing 0.2% (v/v) *Kithul* flour had the highest preference. pH values of all yoghurt samples reduced significantly ($p<0.05$) during the storage period. Total coliform count, yeast and mould count were negative in all sample during 21 days of storage at 4 °C. Therefore, the results of the current study suggested that *Kithul* flour could be successfully utilized to manufacture drinking-yoghurt with enhanced physicochemical and sensory properties.

Keywords: Drinking yoghurt, *Kithul* flour, Microbiological properties, Physicochemical properties

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