Development of Lavulu (*Pouteria campechiana*) Pulp Incorporated Drinking Yoghurt

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The study was conducted to investigate the effect of the physicochemical, microbiological and sensory attributes of Lavulu (*Pouteria campechiana*) pulp incorporated in drinking yoghurt. Milk was heated up to 70°C then sugar and gelatin were added. The mixture was pasteurized up to 90- 95°C/3 minutes and pulp was incorporated in three proportions as 6%, 8% and 10% w/v in last 30 seconds of the pasteurization. Mixture was cooled up to 44 °C and starter culture (Delvo FVV 211) was added. Then incubated at 44°C until pH reached 5.0 and kept overnight at 4°C**.** Curdle was broken by agitating the mixture. A control was prepared with all ingredients except Lavulu pulp. One-way ANOVA was used to interpret the results of analysis. There is no significant difference ($p>0.05$) in pH value and titratable acidity between control and pulp added samples throughout the storage up to 10th day. There are significant differences ($p<0.05$) in between pulp added and control samples in TS, Fat, Protein and DM content. The sensory evaluation indicated, pulp added drinking yogurt samples were significantly better than control samples. The sensory attributes such as color, aroma, taste, and overall acceptability in pulp added yogurt obtained higher scores compared to the control. Throughout the storage period there was no significant difference ($p>0.05$) in yeast and mold count in between two drinking yoghurts. However, both the yeast and mold counts increased toward the tenth day of storage in refrigerator. Lavulu gives natural color and pleasant baked taste to the drinking yogurt. Overall results suggest that adding of Lavulu fruit pulp in 10% w/v is more effective and improves sensory attributes of drinking yoghurt.

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