



## Value Added SoyaMilk

By Rosy Bansal

LAP Lambert Academic Publishing Mrz 2015, 2015. Taschenbuch. Book Condition: Neu. 220x150x3 mm. This item is printed on demand - Print on Demand Neuware - This study focused on improving and diversifying the food and nutrition situation of soy milk by germinating the soyabeans prior to soy milk preparation and evaluating its quality and potential for acceptance. The pH, moisture, fat, protein, ash and total solid content of raw material soyabean were 6.76, 12, 17.67, 39.6, 5.3, 88 %. Non-Germinated and Germinated Soy milk (from short- time Soyabeans (28 hours)) were produced . Soya Milk samples were analyzed for protein, moisture, ash, pH, total solids carbohydrates, fat , total phenolic content and sensory attributes. From the results, comparing the germinated and non-germinated soy bean, the total phenolics content was decreased significantly from  $13.76 \pm 0.294$  to  $10.67 \pm 0.434$  after germination. The germinated soy milk was liked much by the people as per its taste, colour, texture ,flavor and mean score for all attributes as per overall acceptability was 7.46 out of 10. Soy milk made under 28 hours germination conditions imparts great nutritional value as germination increases protein digestibility and decreases fat, carbohydrate, ash, total solids, pH and Antinutrient like total phenolic content. soya milk developed has improved food Quality 56 pp....



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