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## Enriching drinking yogurt with galactooligosaccharides

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Food fortification is one of the most important processes for improving the quality and increasing the nutrient value of food. In this context, there is growing interest in functional ingredients, including those related to gastrointestinal function, and in particular prebiotics.

The aim of this study was to produce yogurts enriched with galactooligosaccharides (GOS) and the *in situ* synthesis of GOS in yogurt on quality of drinking yogurt. The yogurts were prepared supplemented with 3, 4, 5, and 6%, GOS as well as yogurts with added NURICA preparation in various amounts. The yogurts were analyzed after fermentation and after 21 days of storage at 4°C. During the study, the acidification kinetics of the yogurt, its chemical composition, the profile of carbohydrates, volatile components, and microbiological composition. The syneresis and water-binding capacity of the yogurt, its antioxidant activity, color, microstructure, and organoleptic characteristics were also evaluated. The results of the study showed that the addition of the GOS concentrate and the  $\beta$ -galactosidase does not interfere with the fermentation process or the microstructure of the yogurts, ensuring high antioxidant activity. Although the fortified products had changed color and exhibit greater syneresis after 21 days of storage, their basic microbiological parameters and the quality parameters of the yogurt remained appropriate and typical of drinkable yogurt.

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