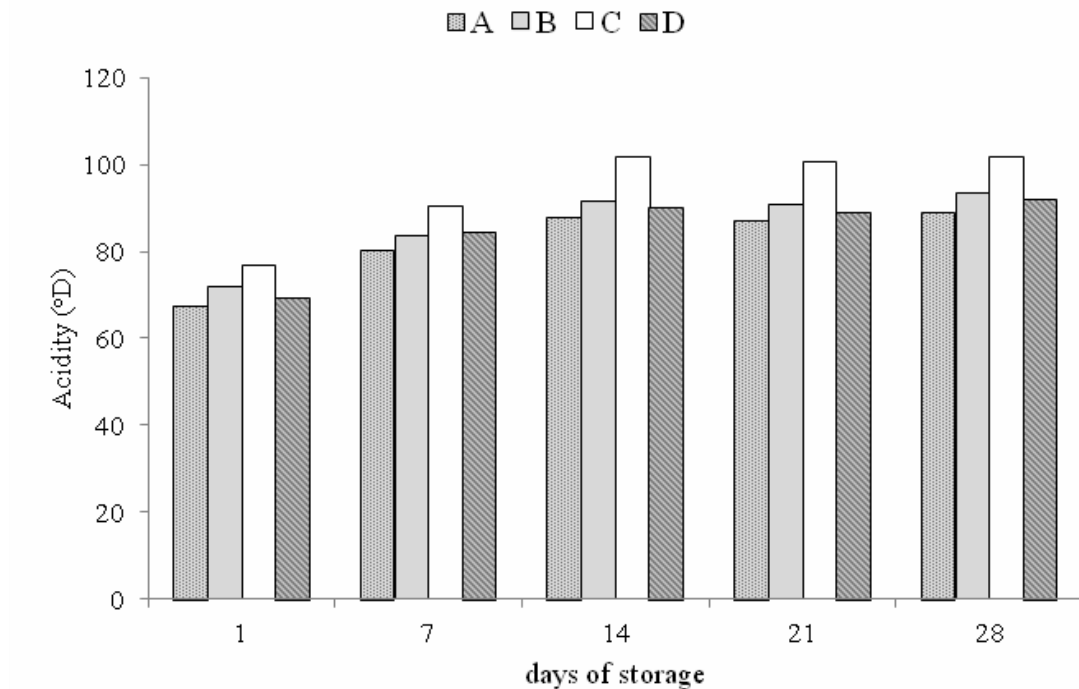


Set-style yoghurts made from goat milk bases fortified with whey protein concentrates

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SUPPLEMENTARY FILE



Supplementary Figure S1.

Evolution of acidity during the storage of set-style yoghurts. A, control yoghurt made from non-fortified goat milk; B and C, made from goat milk with 0.5% and 1.5% (w/w) mWPC from cow milk respectively; D, made from goat milk supplemented with 0.5% fWPC made from Feta whey. ° Dornic = % lactic acid \times 100.