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Improved qualities of soy milk for making milk and fermented products

A Dilmi Bouras¹, K Bouthiba¹ and N E Assal²

¹University Hassiba Benbouali, Algeria

²Lactamel Group, Algeria

The milk remains a major food supply to the man and his demand is ever growing. This important application involves high price of a liter of milk and thus an inability of certain non- producer to meet the needs of their peoples countries. Faced with this situation some countries including Algeria must think of now is to find a way to reduce this dependence by substituting cow's milk, in part, by another abundant commodity in the world and cheaper. In this work, we extracted milk by grinding soybeans mixed with water and then brought to boiling and filtered. Similarly, we used the soy flour. Soymilk, extracted and then improved by 20% of cow milk, is a healthy drink liquid, and organoleptic (flavor, color, appearance, odor) and satisfactory nutritional. Similarly, the yogurt obtained by this mixture has a smooth, creamy texture, smooth and with a significant characteristic white color in mammalian milk. Similarly, the nutritional value is very close to that of cow milk yogurt. This milk is a very interesting alternative.

dilmibourasa@hotmail.com