



## Influence of dietary fiber addition on some properties of yoghurt

Cristina DAMIAN\*

*Stefan cel Mare University of Suceava, Faculty of Food Engineering, 13  
Universităţii Street, 720229, Suceava, Romania*

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**Abstract** The objective of this work was to study the effect of different dietary fibers on rheological properties of yoghurts fortified with these fibers [1, 2, 3]. Commercial fibers from apple and inulin were used. The effect of addition of dietary fibers in yoghurt [4, 5] was investigated by a rotational viscometer, Brookfield viscometer (Brookfield Engineering Inc., Model RV-DV I Prime) with RV spindles. The Brookfield viscometer DV I Prime with disk spindles represents an easy and cheap method for rheological characterization of non-Newtonian fluids, in this case of yoghurt. Syneresis and pH did not show any difference, while only apple fiber yoghurt showed colour differences compared to control.

*Keywords:* rheology, syneresis, dietary fiber, colour

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