



Title: Production of new beverage: Yogurt with Mushroom

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The utilization of food as a health and welfare promoter has encouraged some investigations about new natural compounds and also development of new ingredients allowing innovation with regard to food products. Yogurt's consumption is recommended due to its nutritional features. On the other side, the advantages of consuming mushroom for humans' health has been target for scientific researches in all over the world once the search for functional foods, which bring health benefits for human, has become an international trend. One of the main active principles investigated in mushrooms is Beta-D-Glucan polysaccharide that has been thought to reduce cholesterol's absorption. In order to encourage the consumption of beverages that provide benefits for human health, it was developed this work an elaboration and production of yogurt added with the mushroom *Agaricus subrufescens*. When added to the yogurt, mushrooms might provide high nutrients availability at the same food what makes this beverage more functional beyond adding trade value for this new product mainly because it contains nutritive properties. It was done sensorial analysis containing respectively, 0 g; 0,3 g; 0,6 g; e 1,2 g of dry mushroom/200 mL of yogurt. The formulation with had intermediate concentration (0,6 g mushroom/200 mL of yogurt) was the most accepted by the evaluators (35% of them). Developing an innovative beverage (COCurte – Yogurt with Mushroom) allowed a deposit of an Invention Patent at National Institute of Intellectual Property (NIIP) registered under the code BR 10 2016 018766 4 (Brazil).

Biography

Vinícius Reis de Figueirêdo has finished his Ph.D. He is PhD in Agricultural Microbiology by UFLA/MG (2013) when 32 years-old. His Sandwich PhD was done at Universidad Castilla-La Mancha, (Albacete) Center of Investigation and Experimentation and Services for Mushroom (Quintanar del Rey), Spain. He has Master in Vegetal Production by State University Santa Cruz-UESC (2008). Specialization in Vegetal Diseases Management by Federal University of Lavras-UFLA (2007). Vincius Figueirêdo is undergraduated in Agronomic Engineering by UESC-BAHIA (2004). He is professor at FEDERAL INSTITUTE BAIANO OF EDUCATION, SCIENCE AND TECHNOLOGY (IF BAIANO). He teaches the following courses: General Microbiology, Food Microbiology and Final Course Project.

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