ABSTRACT

The objective of this research was to investigate the efficacy of nisin (1.25-5.00 μ g/g) on quality attributes of milk pudding with fruit cocktail, a gelled dairy dessert made of sweetened milk mixed with agar and topped with fruit cocktail, during storage at 4°C. The samples were analyzed for the changes in microbial counts, syneresis, and texture profile analysis during storage, as well as the chemical compositions and sensory acceptability at the beginning of storage. All samples containing nisin had significantly lower aerobic microbial counts when compared to that of the control (p<0.05). The sample with 5.00 μ g/g had the fewer changes in syneresis, hardness, and chewiness when compared to those of the control during storage without affecting the springiness, cohesiveness, chemical compositions and sensory acceptability, including appearance, texture, flavor, and overall acceptance at the beginning of storage. Furthermore, the panelists could not discriminate the treated sample from the control in the duo-trio difference test.