TITLE (TNR 14 BOLD CAPITALIZE)

Authors (TNR 12 Bold)[1*]

[1]*Authors address and affiliation (TNR 11 Italic)*
*Corresponding author: *email address (only one address accepted) TNR 11Italic*

ABSTRACT
(TNR 10 Normal)
No more than 250 words

1.Introduction (TNR 12 Bold, No ident)

(Body text TNR 12, normal, indent first line 0.66 cm)

The content of yoghurt, which is produced with lactic acid fermentation using *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *bulgaricus* and has a rich content in terms of carbohydrates, protein, fat, vitamins, calcium and phosphate, show similarities with milk, however, differences occur due to fermentation (Shahani *et al.*, 1979; Caglar *et al.*, 1999). The positive effects of yoghurt-like fermented dairy products on human health have been determined. Yoghurt, which is suitable for lactose intolerant individuals, is also easy to digest (Dewit, 2010; Pochart and Desjeux, 1988).

2. Materials and methods (TNR 12 Bold, No ident)

2.1. Materials

2.2.1.Samples

Body text TNR 12 normal, ident first line 0.66 cm

Milk used in this study was obtained from Ege University Menemen Research and Application Farms. Beneo (Mannheim, Germany) Nutriz, rice bran formula was obtained from Artisan Gida San. Tic. Ltd. Sti. For the preperation of rice milk, 13.6 g of rice bran was diluted in 100 mL of water. MYE 96-98 starter culture for yoghurt production containing *S. thermophilus* and *L. bulgaricus* was obtained from Maysa Gida San. Tic. A. S. In addition to the yoghurt culture, *Lactobacillus gasseri* ATCC 4963 and *Bifidobacterium longum* DSM Lafti B22 strains were used. Filling and packaging were done with packages obtained from Ege University Faculty of Agriculture Menemen Farms and Ege University Faculty of Agriculture Department of Dairy Technology.

3.Results and discussions (TNR 12 Bold, No ident)

### 3.1.Physical Properties of Probiotic Yoghurt Samples

3.1.1.Syneresis

(Body text TNR 12 normal, ident first line 0.66 cm)

The average syneresis values of probiotic yoghurt samples were given in Table 1. On the 30th minute of the measurements, the highest syneresis rate was determined in P2 sample on the 1st day (18.50 mL), while the lowest syneresis rate was in K sample (12 mL) on the 14th and 21st days. As a result of the analysis of variance, the difference between the storage days were significant ($p < 0.05$). In the samples containing rice milk, the syneresis rate was lower in P3, compared to the two other samples. Among all the results, difference between P1 sample and K sample was not significant ($p > 0.05$). On the 60th minute of the measurements, the highest syneresis rate was in P2 sample on the 1st day (17 mL) while the lowest syneresis rate was seen in K sample (13 mL) on the 21st day. As a result of the analysis of variance, the difference between the samples according to days were be significant ($p < 0.05$). On the sample groups P1, P2, P3 differences were associated with rice milk proportions. The difference between K and P1 on the 1st day was not significant ($p > 0.05$), whereas on the 7th, 14th and 21st days, the differences between K sample and samples containing rice milk were significant ($p < 0.05$).

Table 1. Title TNR 12 Normal, Center, All borders

	Sample	Storage Period (day)			
		1	7	14	21
Viscosity (Pa.s)	K	3.52 ± 0.33^{aXY}	3.29 ± 0.03^{aY}	4.32 ± 0.61^{aX}	3.79 ± 0.14^{aXY}
	P1	3.22 ± 0.13^{a}	3.22 ± 0.11^{a}	3.20 ± 0.05^{b}	3.36 ± 0.31^{a}
	P2	1.09 ± 0.08^{bX}	1.43 ± 0.24^{bXY}	1.53 ± 0.08^{cY}	1.63 ± 0.13^{bY}
	P3	0.85 ± 0.03^{b}	0.83 ± 0.09^{c}	0.82 ± 0.15^{c}	0.89 ± 0.25^{c}
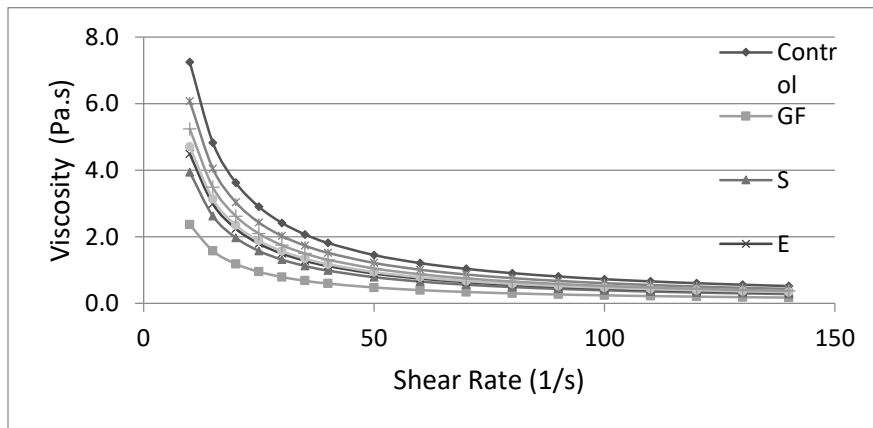
Figure 1. Title TNR 12 Normal, Center
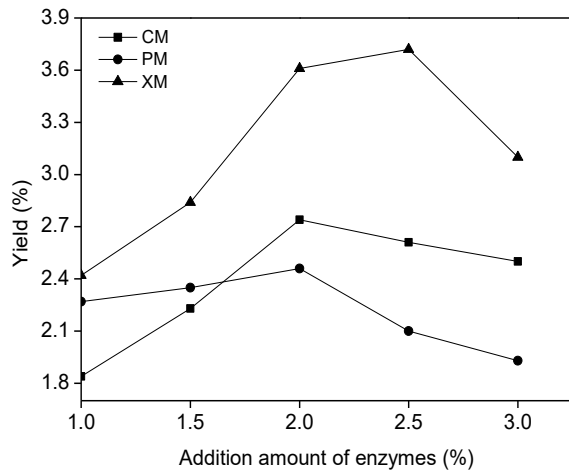
Figure 2. Title TNR 12 Normal

Table 2. Title TNR 12 Normal

Number	Most distribution probability	Annual demand	The best better	The lowest operating costs
1	0.2315	7021	36	30236
2	0.2854	7362	39.2	30124
3	0.3625	7125	39.1	29026
4	0.3654	7141	40.2	28144
5	0.4125	7512	41.3	28652
6	0.4521	7162	41.5	28365
7	0.4123	7142	41.6	27145
8	0.5124	7210	44.2	26302
9	0.5212	7125	44.3	26119

4. Conclusions (TNR 12 Bold, No ident)

(Body text TNR 12 normal, ident first line 0.66 cm)

The echelon inventory levels of food cold chain logistics can be infinite in theory, but in the actual supply chain, the fact is that, the fewer the levels are, the better the situation is. Therefore, to provide convenience for study and description of the problem of multi-echelon inventory control model, the paper takes the three-echelon inventory composed of the cold storages at the place of production, the central place and marketing places as the study object to conduct overall optimization and control for the cold chain logistics, involving discussion of cold storage capacity scale and the optimal purchasing quantity of the multi-echelon cold chain logistics and distribution of purchasing quantity to the cold storages in the production place.

5. References (TNR 12 Bold, No ident)
(TNR 12, First Line Hanging 0.66 cm)
Please respect exact the system below !!!

Baty, J.J., Hwang, H., Ding, Z. (2007). The effect of a carbohydrate and protein supplement on resistance exercise performance, hormonal response, and muscle damage. *The Research Journal of the NSCA,* 21(2), 321-9.

Kristin, D., Morgan, L., Fangny, D., Sara, R., Caleb, W., Mallory, M., Andrew-White, L. W. T., Colin, D. W. (2010). Acute glycemic and blood lipid response to the ingestion of a candy bar-like protein supplement compared to its candy bar counterpart. *Journal of the International Society of Sports Nutrition*, 7(1),1.

Acknowledgment

Paper size: Letter W:21.59/ H:27.94 cm

Top 1.52 cm
Bottom 1.52 cm
Left 2.54 cm
Right 1.52 cm
Gutter 0
Gutter position left

Format doc or docx both are accepted.

Please respect exactly sections and numbers: 1. Introduction; 2. Materials and methods; 3. Results and discussions; 4.Conclusions;5.References; Acknowledgment