**TITLE (TNR 14 BOLD CAPITALIZE)**

**Authors (TNR 12 Bold)1\***

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*Corresponding author: \*email address (only one address accepted) TNR 11Italic*

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| **Article history:**Complete by editor |  | **ABSTRACT**(TNR 10 Normal) **No more than 250 words** |
| **Keywords:** *TNR 10 Italic, maxim 5 Keywords model, first letter capitalizes:* *Alpha;**Beta;**Gama;**Delta.* |

**1.Introduction (TNR 12 Bold, No ident)**

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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***

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 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***

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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±0.33aXY | 3.29±0.03aY | 4.32±0.61aX | 3.79±0.14aXY |
| **P1** | 3.22±0.13a | 3.22±0.11a | 3.20±0.05b | 3.36±0.31a |
| **P2** | 1.09±0.08bX | 1.43±0.24bXY | 1.53±0.08cY | 1.63±0.13bY |
| **P3** | 0.85±0.03b | 0.83±0.09c | 0.82±0.15c | 0.89±0.25c |

**Figure 1.** Title TNR 12 Normal, Center



**Figure 2.** Title TNR 12 Normal

**Table 2.** Title TNR 12 Normal

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| --- | --- | --- | --- | --- |
| **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)**

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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)**

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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**

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