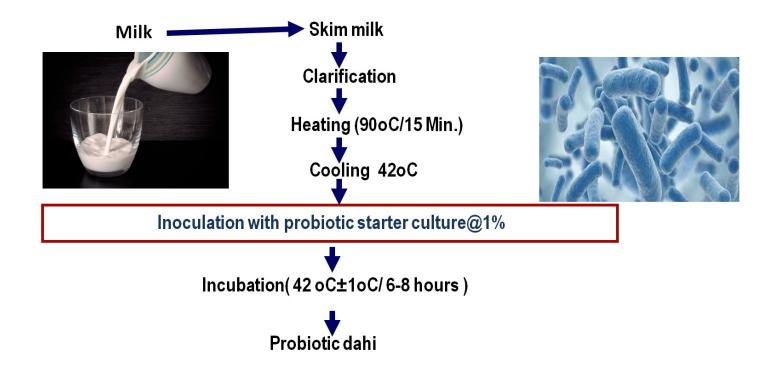
Functional Probiotic Foods

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Functional Probiotic Dairy Foods

- Probiotic yoghurt and
- Probiotic yoghurt drink
- Probiotic dahi
- Probiotic lassi
- Probiotic shrikhand
- Probiotic Ice cream
- Probiotic Kulfi
- Probiotic Butter

Preparation of Probiotic Dahi



Why dairy products are the best probiotic vehicles?

Buffering capacity which increases survivability

• Stored in refrigerated conditions

Excellent food matrix

- Probiotics can also be used as starter cultures
- Milk contains a diverse range of therapeutic components



Bioactive peptides produced by probiotic bacteria

- Milk is enriched with prebiotics(lactulose, galactooligosaccharides)
- Fermentation of milk with probiotic organisms increases Vit. B12, folic acid, biotin and CLA content

Uniqueness of dairy products as matrix for probiotics

Dairy Product	Positive effect as matrix for probiotics
Yoghurt/ Dahi	Presence of whey proteins increases the viability of probiotics
Cheese	High pH, fat, solids, buffering capacity and low oxygen
Ice- Cream/ frozen desserts	High pH (5.5-6.5) increases the survivability of lactic cultures during storage
Milk Chocolate	Higher TS and Lipids : protective effect to probiotics

Common probiotic dairy products available in India

Company	Product
Nestle	Actiplus probiotic curd
Mother dairy	Nutrifit probiotic drink
Mother dairy	B-active probiotic curd
Yakult danone india(YDI)	Probiotic drink
Amul	Prolife icecream, curd and lassi
Amul	Flavoured probiotic yoghurt
Amul	Probiotic ice cream chocobar
Heritage foods (India) Ltd.	Probiotic curd

Institutes Engaged in Probiotic Research in India



Central Food Technology and Research Institute, Mysore, India



National Dairy Research Institute, Karnal, Haryana, India



Institute of Microbial Technology, Chandigarh, India



National Dairy Development Board, Anand, Gujarat, India



Nestle Pvt Ltd, Panipat, Haryana, India