

【ノート】

ヨーグルトへのきのこ麴の添加効果

西田菜津美・鮫島由香\*・田畑麻里子・松井徳光

<sup>1)</sup>武庫川女子大学生生活環境学部食物栄養学科

〒663-8558 兵庫県西宮市池開町 6-46

Effect of adding kinoko koji to yogurt

Natsumi NISHITA, Yuka SAMESHIMA\*, Mariko TABATA and Tokumitsu MATSUI

<sup>1)</sup> Department of Food Sciences and Nutrition, School of Human Environmental Sciences, Mukogawa Women's University, 6-46 Nishinomiya, Hyogo 663-8558, Japan

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[Abstract]

Generally speaking, the physical properties and taste of yogurt are changed by cryopreservation. However, the physical properties and taste were unchanged and the survival ratio of lactic acid bacteria was improved by the addition of “kinoko koji” to yogurt.

**Key words:** Cryopreservation, Kinoko koji, Lactic acid bacteria, Physicality, Yogurt

[摘要]

一般的に、ヨーグルトの物性及び風味は凍結保存を行うことで変化する。しかしながら、ヨーグルトにきのこ麴を加えることで、ヨーグルトの物性や風味、乳酸菌の生菌数は維持された。