

FUNCTIONAL, LOW-CALORIE DAIRY PRODUCTS

LINE OF RESEARCH CHEMISTRY AND TECHNOLOGY OF FOOD PRODUCTS

FIELD OF STUDY: FOOD SCIENCE AND TECHNOLOGY

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Low-calorie, healthy dairy products have been gaining popularity. Generally, dairy products have many important characteristics, but they do not contain probiotic cultures for specific, improved for health benefits. Thus, the incorporation of probiotics or prebiotics can result in a dairy product with extraordinary therapeutical value. So this study intends to develop and carry out the characterization of low-calorie dairy products, fermented by probiotic lactic cultures and/or that are added of prebiotics.