



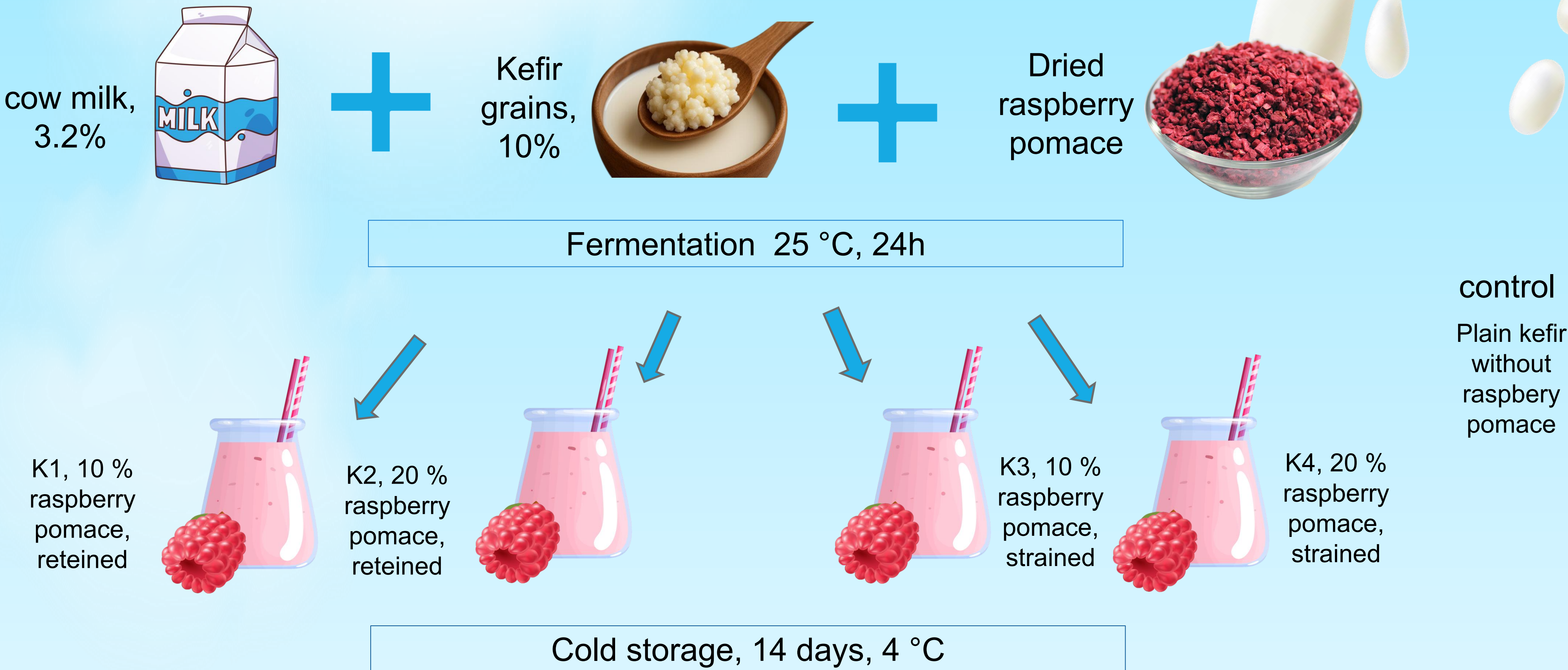
Valorizing Raspberry Pomace for Improved Physicochemical Stability and Sensory Acceptance of Kefir during Cold Storage

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This study evaluated how different concentrations of raspberry pomace (10% and 20%), retained or strained post-fermentation, affect kefir's physicochemical characteristics and sensory acceptance during refrigerated storage

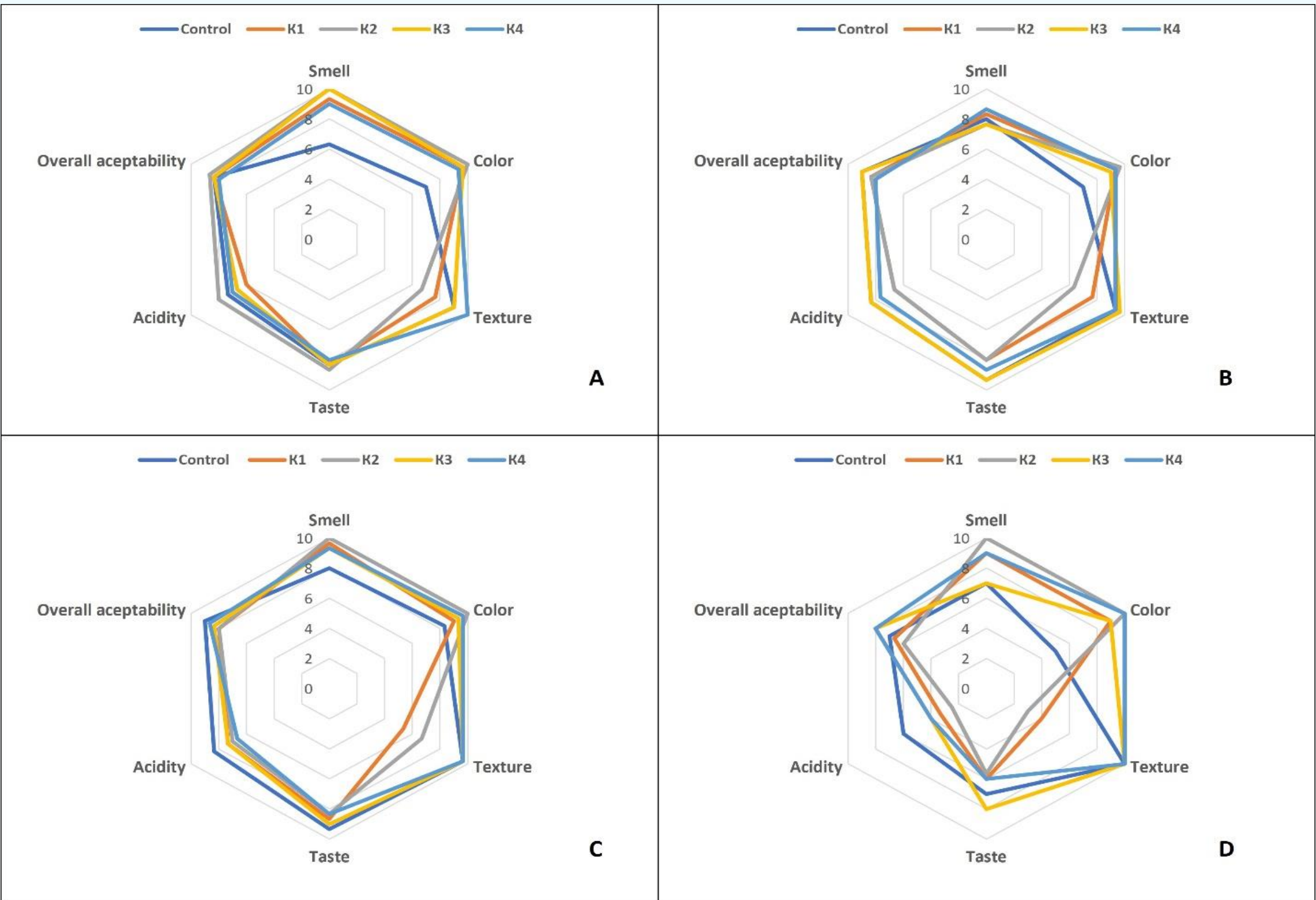


RESULTS

Table 1: pH of kefir samples during storage

Analysis	Sample	Inoculation	0	3	6	10	14
pH	Control	6.08d±0.001	4.96e±0.001	4.86d±0.001	4.79e±0.001	4.67e±0.002	4.54e±0.001
	K1	5.72c±0.002	4.20c±0.001	4.44c±0.002	4.37d±0.001	4.30c±0.002	4.14c±0.001
	K2	5.48b±0.002	4.00a±0.001	4.24a±0.001	4.16a±0.001	4.12a±0.001	3.99a±0.001
	K3	5.73c±0.001	4.41d±0.002	4.40b±0.001	4.35c±0.001	4.31d±0.001	4.16d±0.001
	K4	5.05a±0.002	4.11b±0.001	4.24a±0.001	4.20b±0.002	4.15b±0.001	4.00b±0.001

Fig 1. Sensory analysis of kefir samples A) after fermentation (0 days of storage), B) at 6 days of storage, C) at 10 days of storage, D) at 14 days of storage



Raspberry pomace significantly influenced physicochemical stability, notably reducing pH and total solids while increasing titratable acidity, as well as sensory attributes particularly in terms of smell, color, texture, and acidity. High pomace content and prolonged storage led to increased acidity and changes in texture, which negatively affected sensory acceptance after **10 days**, indicating this period of time as an optimal storage duration.

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