

Value-added products from lactose-hydrolyzed skim milk

Accomplished:

- Determined the effects of adding lactose-hydrolyzed skim milk concentrate (**LHSM-C**) and powder (**LHSM-P**) and processing parameters on extruded product quality
- Compared the physico-chemical attributes of extruded prototypes with their commercial counterparts

To do:

- Determine the formation of GOS in extruded puffs and optimize the process.

Development of quick, in-mouth dissolving milk protein-rich extruded baby foods

Accomplished:

1. Established the supercritical fluid extrusion process protocols for production of MPC-rich quick dissolving puffs

To do:

2. Quantify the effect of additional functional ingredients on the hydration and disintegration properties of MPC-SMP based puffs
3. Evaluate the textural and sensory properties of the final products