

# How many kinds of homemade yogurt can we make?

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## <purpose>

- To know whether yogurt's characteristics are changed by its ingredients.
- To try to make new yogurt which has never been sold
- To find out which ingredients beginners can easily make yogurt with.

## <Ingredients>

- Koiwai yogurt • Yakult • Sukkiri milk • Koiwai coffee and milk • Fruit milk • Bulgarian yogurt • Tokuno milk • Caspian Sea yogurt • Low-fat milk • Unadjusted milk • Instant coffee and Milk

## <The first experiment>

We did this experiment to know which ingredients besides milk set like yogurt, could be able to make new yogurt which has never been sold in any store.

① We had 8 cups and 100g the 4 different liquid were poured into 2 cups each.

- Yakult with yogurt. • Sukkiri milk with yogurt.
- Koiwai coffee milk with yogurt.
- Fruit milk with yogurt.

② We observed them about every 4 hours. At the second, the fourth and the sixth observation, we measured pH.

## <The second experiment>

We did this experiment to know whether yogurt's characteristics are changed by its ingredients.

① We had 8 cups and 100g of the 4 different liquids were poured into 2 cups each.

- Low-fat milk with yogurt. • Tokuno milk with yogurt.
- Unadjusted milk with yogurt.
- Instant coffee and milk with yogurt.

② We observed them after about four hours and eight hours. At the second and the third observation, we measured pH.

## <The third experiment>

We searched for yogurt which is easy to make and is delicious.

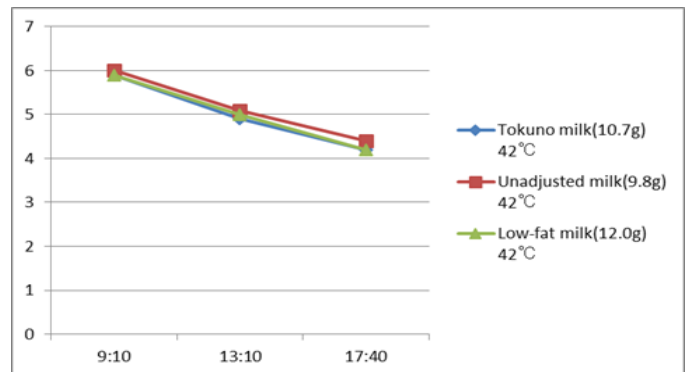
① We had 12 cups and 100g of the 6 different liquid were poured into cups each.

- Tokuno milk with Caspian sea yogurt.
- Tokuno yogurt with Bulgarian yogurt.
- Low-fat milk with Caspian yogurt.
- Unadjusted milk with Caspian yogurt.
- Unadjusted milk with Bulgarian yogurt.
- Unadjusted milk with Bulgarian yogurt.

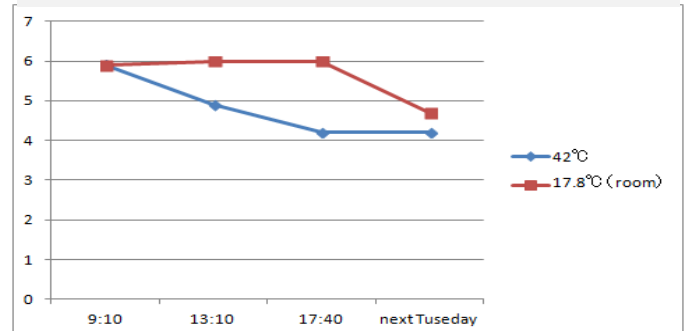
② We set the temperature of the incubator to 42 degrees and put half of the 12 cups into the incubator.(=A) And we left the other half in the room.(=B)

③ We observed them and measured pH about every four hours.

## <Result>



Change of pH by the kinds of daily products and time



Change of pH by the kinds of daily products and time

## <Conclusion>

- The liquids except for milk didn't become yogurt though dairy products.
- The more carbohydrate milk contains, the greater yogurt's pH changes.
- We don't recommend Koiwai yogurt to beginners to make yogurt. • The next assignment is why B's pH rise first.