**The effect of *Moringa oleifera* L. extract on textural characteristics of set-yoghurt**

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|  **Abstract**In this study, Moringa extract (ME) was obtained by drying Moringa leaves after water extraction. The obtained ME was added to milk in two different ratios, 0.4% and 0.8% on dry matter basis, and yoghurt was produced. In addition, Moringa extract was encapsulated with maltodextrin by freeze drying method. The obtained microencapsulated Moringa extract (MME) was used in the production of yoghurt in two different ratios containing 0.4% and 0.8% Moringa extract on dry matter basis. The hardness, consistency, cohesion and viscosity index values changed between 40.17 and 85.47 g, 1055 and 2228.04 g, -33.46 and -82.57 g, -82.96 and -180.24 g, respectively. ME addition significantly decreased the firmness, consistency, stickiness and viscosity index of the yoghurt compared to the control yoghurt (P<0.05). Besides, MME addition significantly decreased these parameters compared to ME yoghurts (P<0.05).***Keywords: Moringa oleifera L., Microencapsulation, Yoghurt, Textural characteristics,*** **References** [1] Hassan, F. A. M., Bayoumi, H. M., Abd El-Gawad, M. A. M., Enab, A. K., & Youssef, Y. B. (2016). Utilization of Moringa oleifera leaves powder in production of yoghurt. *International Journal of Dairy Science*, *11*(2), 69-74.[2] Shokery, E. S., El-Ziney, M. G., Yossef, A. H., & Mashaly, R. I. (2017). Effect of green tea and moringa leave extracts fortification on the physicochemical, rheological, sensory and antioxidant properties of set-type yoghurt. [*Advances in Dairy Research*](https://scholar.google.com/citations?hl=en&view_op=list_works&gmla=AJsN-F5xN29vdun0Bzgahdsf2bwG7SvmD-OFj1nKus5pKK-PPnj2bvvSSFFIdU0M2rhEpg7BKRHZ4SadhxBjthXG9tp_evCFJZ7oxcN_yNtspVbWz7CWQh9iSPtXpLhlN0YQ_WCWZVnu&user=z4xU-tYAAAAJ), *5*, 179.[3] Świąder, K., Florowska, A., Konisiewicz, Z., & Chen, Y. (2020). Functional tea-infused set yoghurt development by evaluation of sensory quality and textural properties. *Foods*, *9*, 1848. |