



A Comment on Role of Natural Preservatives in Yogurt Presentation

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Received: May 12, 2025

Published: June 01, 2025

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Due to cancerous properties associated with synthetic preservatives now the research is carried in the sight of selecting natural compounds as the preservatives of most of the food products. Most of the problems associated with the natural preservatives is because of the antimicrobial property associated with most of the microbes against Lactobacillus due to toxins they produce and most of the preservatives will kill also the Lactobacillus present in the curd. Because of the probiotic properties and protection offered from the Lactobacillus to different pathogens by preventing their colonization it should be the primary concern while searching and selecting any natural preservatives for preservation of the yoghurt.

Secondary concern associates with the palatability and stability at room temperature. Few of the natural preservatives like tubers and rhizomes proven to be effective with full filling the both concerns. Most of the natural preservatives like essential oils and vinegar cannot be used for the presentation of yogurt due to the pungent smell, the preservatives contain and non palatability and anti microbial properties associated against Lactobacillus genus. Preservation of canned foods using natural preservatives is also one of the major problem because the antioxidant properties may change and temperature, duration of preservation should be considered while using them as preservatives.

While designing the protocol for preservation we have to think about the synergetic support of growth of other bacteria by Lactobacillus present in the yogurt so that we can increase the shelf life of the product by preventing the unwanted microbial growth. Primary concern associated for preservation with the natural preservatives include change in aroma and nutritive content present in the curd. We can carry out the research in the path of searching for vitamins and minerals having the preservation properties which can improve the nutritive value present in the yogurt. We can formulate Lactobacillus entrapped vitamin E nanoparticles as a pro-

biotic which can add value in preventing pathogenic infections and can reduce the occurrence of diseases like cancer.

As the level go to nano formulations the delivery and penetrating ability is also may be efficient.