## FFECT OF PREBIOTICS IN *DIOSCOREA ALATA* (*RAJA ALA*) ON THE SURVIVAL OF *LACTOBACILLUS ACIDOPHILUS* IN A FERMENTED BEVERAGE DURING REFRIGERATED STORAGE

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The objective of the present study was to determine the effect of prebiotics in Dioscorea alata (Raja ala) tubers on Lactobacillus acidophilus in a fermented beverage during cold storage (4 °C). There were four treatments; probiotic beverage with 2% of dried powder of D. Alata (T1), 3% of hot water extract of *D. alata* (T<sub>2</sub>), 3% of cold water extract of *D. alata* and 1% of inulin (T<sub>4</sub>). Synbiotic beverage was prepared using a freeze dried lactic culture (La-5°) which contained Lactobacillus acidophilus strain LA-5.D. alata tubers were analyzed for dry matter, ash, crude protein, crude fiber, total soluble solids and inulin contents .Population of Lactobacillus acidophilus, titratable acidity and pH of symbiotic beverage were determined at day 1, 3, 5 and 7 of storage at 4 °C. Selected treatment was used to develop flavoured symbiotic beverage and organoleptic properties were measured at the first day of storage. Inulin content of Dioscorea alata tubers was 0.58 ± 0.07 % (fresh weight basis). Incorporation of Raftilose® and hot water extract of Dioscorea has an effect (p < 0.05) on the population of L. acidophilus during  $1^{st}$  and  $3^{rd}$ day of storage at 4 °C. Cardamom flavoured beverage was highly preferred by the panellists compared to vanilla flavour. These results support the conclusion that the use of Lactobacillus acidophilus and 3% hot water extract of Dioscorea alata is a desirable method to develop a symbiotic beverage with enhanced therapeutic activity over cold storage.

Keywords: Dioscorea alata, Inulin, Prebiotic, Probiotic