

YOGURT WITH ENCAPSULATED LACTIC ACID BACTERIA AND METHOD FOR
PRODUCING THE SAME

ABSTRACT OF THE DISCLOSURE

A yogurt with encapsulated lactic acid bacteria is disclosed. lactic acid bacteria are packed in acid resistant and intestine-soluble capsules, and a large number of such capsules are uniformly distributed in a liquid yogurt. Such capsules are minimally chewed by teeth, and are protected from the gastric acid within the stomach, so that the lactic acid bacteria can be maximally survived until they reach the intestine.

Further, a method for producing(manufacturing) the lactic acid bacteria-capsuled yogurt is disclosed, in which the yogurt with encapsulated lactic acid bacteria can be mass-produced by a simple and speedy process at a low cost.

The conventional yogurt is not capsuled within acid resistant and intestine-soluble coating substance. Therefore, when the lactic acid bacteria pass through the stomach, a majority of the lactic acid bacteria are killed.

The yogurt with encapsulatd lactic acid bacteria according to the present invention is characterized as follows. a large number of L.A.B.-containing capsules are uniformly distributed in a liquid yogurt, with the specific gravity of the liquid yogurt and the specific gravity of the L.A.B.-containing



capsules being made, bilaterally, same or almost same. The capsules are uniformly distributed in the drinkable and liquid yogurt to make the chewing of the capsules minimal and to protect the lactic acid bacteria from being killed by the gastric acid so as to maximize the survival rate of the lactic acid bacteria.

The method for producing(manufacturing) a yogurt with encapsulated lactic acid bacteria comprises the following steps. First, a liquid yogurt and L.A.B.-containing capsules are prepared, with the specific gravity of the capsules and the specific gravity of the yogurt being made, bilaterally, same or almost same, in order that the capsules can be uniformly distributed in a liquid yogurt. Thereafter, L.A.B.-containing capsules are put into a lower portion of a interior of a yogurt bottle, and then, a liquid yogurt is injected into the interior of an yogurt bottle, with the L.A.B.-containing capsules having been put into the lower portion of the interior of the yogurt bottle.

In the liquid yogurt with encapsulated lactic acid bacteria of the present invention, the chewing of the capsules is minimized, and therefore, the survival rate of the lactic acid bacteria is maximized. With the producing method of the present invention, the yogurt with encapsulated lactic acid bacteria can be mass-produced by a simple and speedy process at a low cost.

Figure 1