

	Fermented milk beverage/Lactic acid bacteria beverage							Milky beverage				
	Fermented milk beverage 1	Fermented milk beverage 2	Fermented milk beverage 3	Fermented milk beverage 4	Lactic acid bacteria beverage 1	Lactic acid bacteria beverage 2	Lactic acid bacteria beverage 3	Milky beverage 1	Milky beverage 2	Milky beverage 3	Milky beverage 4	Prototype
Fructose (g/100 g)	2.22	1.91	2.92	0.03		4.74	4.76	5.37	4.77	3.89	5.16	4.12
Glucose (g/100 g)	2.74	2.27	3.43	0.03	0.21	2.00	4.84	3.94	3.38	2.88	3.70	3.04
Sucrose (g/100 g)	1.60	2.56	0.53	4.76	3.32	1.03	3.82	0.14	0.12	2.34	0.84	1.02
Lactose (g/100 g)	3.11	2.51	2.46	3.88	2.34	0.19	1.52	0.34	0.54	0.57	0.73	0.76
Citric acid (g/100 g)	0.15	0.15	0.14	0.22	0.15	0.04	0.05	0.16	0.02	0.29	0.37	0.35
Lactic acid (g/100 g)	0.71	0.73	0.67	0.95	0.56	0.28	0.58	0.11	0.30	0.27	0.08	0.11
Acetic acid (g/100 g)					0.03	0.02	0.01					
Arginine		1	2									
Lysine	1	2	3		1							
Histidine		1	2									
Phenylalanine			2									
Tyrosine			2									
Leucine		1	3		1	1	2					
Isoleucine			2									
Methionine												
Valine		2	2			1	2					
Alanine	2				2	3						
Glycine												
Proline	4	6	6	3	2	2	2					
Glutamic acid			1	4		3	5					
Serine	1	2	2			1						
Threonine												
Aspartic acid	1	3				7	2					
Tryptophan												
Cystine												
Brix	14.86	14.42	14.85	16.58	12.58	10.40	17.83	10.93	10.54	12.24	13.10	11.46
Brix (ref)	14.81	15.66	15.97	14.10	11.52	10.60	18.16	11.03	10.64	12.38		
Acidity (% w/v)	0.5464	0.5670	0.5227	0.6250	0.4477	0.2904	0.4328	0.1962	0.1903	0.3328	0.4220	0.4000
pH	4.16	4.07	4.19	4.38	4.50	3.84	3.56	3.55	3.80	3.80	3.80	3.80
Amino acid units: mg/100 mL												

Fig. 1

Milky beverage (non-carbonated base)	
	(wt.%)
Fructose/sucrose liquid sugar	12
Skimmed milk powder	1.5
Stabilizer	0.6
Acidifier	0.5
Fragrance	0.2
Brix	11.46
pH	3.8
Balance: water	

Fig. 2

	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Milky beverage (non-carbonated base)	100	100	100	100	100	100	100	100	100	100	100	100	100	100
Lysine	0.002	0.012												
Leucine			0.002	0.012										
Valine					0.002	0.012								
Alanine							0.002	0.012						
Glutamic acid									0.002	0.012				
Proline											0.002	0.012		
Sodium aspartate													0.002	0.012
Sourness	+/-	+/-	+/-	+/-	+/-	+/-	+/-	+/-	+/-	-	-	--	-	-
Fermented milk flavor	+/-	+/-	+/-	+/-	+/-	+/-	+/-	+/-	+/-	+/-	+	++	+/-	+/-
Units: g														

Fig. 3

	15	16	17	18	19	20	21	22	23
Milky beverage (non-carbonated base)	100	100	100	100	100	100	100	100	100
Proline	0.0005	0.0010	0.0020	0.0060	0.0120	0.0300	0.0600	0.1000	0.3000
Sourness	-	-	-	--	--	--	--	+/-	+/-
Fermented milk flavor	+/-	+	+	++	++	++	+	+/-	+/-
Units: g									

Fig. 4

Milky beverage (carbonated base)	
	(wt.%)
Fructose/sucrose liquid sugar	13.8
Skimmed milk powder	0.5
Acidifier	0.14
Fragrance	0.2
Brix	11
pH	3.5
Balance: water	

Fig. 5

	24	25	26	27	28	29	30	31	32
Milky beverage (carbonated base)	100	100	100	100	100	100	100	100	100
Proline	0.0005	0.0010	0.0020	0.0060	0.0120	0.0300	0.0600	0.1000	0.3000
Sourness	+/-	-	--	--	--	-	-	+/-	+/-
Fermented milk flavor	+/-	+	+	++	++	+	+	+/-	+/-
Units: g									

Fig. 6

	Fermented milk beverage 2	33	34	35	36
Citric acid	0.15	0.35	0.35	0.15	0.15
Lactic acid	0.73	0.11	0.11	0.73	0.73
Proline	6		12		12
Acidity (% w/v)	0.57	0.4	0.4	0.57	0.57
Sourness	--	+/-	--	+++	+
Fermented milk flavor	+++	+/-	++	+/-	+
Acid units: g/100 g					
Proline units: mg/100 g					

Fig. 7