Some Physicochemical Properties of Pesküten and Butter From Home-Made Yogurt in Erzurum Province

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Pesküten is a special dairy by-product to Eastern Anatolia region, which is traditionally manufactured from buttermilk (yayik ayrani). Butter generally made from cream sometimes from yogurt in various regions of our country, especially in Eastern Anatolia. This by-product obtained from butter manufacturing, known as "yayik ayrani"=churn buttermilk or "yayikalti"= buttermilk. Buttermilk (*Ayran* in Turkish) is a non-perishable fermented dairy product than fresh milk. However, is not possible to storage without degradation long-term in the family businesses. Therefore, Turkish people succeeded to the evaluation of *Ayran* by converting to more stable products such as çökelek, kurut and pesküten (named as pestigen or pastikan in some areas) for many years. The aim of this study was to determine some physicochemical properties of pesküten and butter form hom-made yogurt. For this purpose, an amount of cow's milk was heated to 90-95 ^{o}C, then cooled to the incubation temperature (about 42°C), and fermented by adding somewhat previous-day yogurt. Then, the yogurt was churned and obtained an amount butter and buttermilk. After this process, pesküten was made from this buttermilk. The average gross composition of pesküten was as follows; total solids 32.06 %, fat 3.00%, protein 23.10 %, ash 1.31 %, salt 0.94%, titratable acidity as lactic acid 18.72 SH and pH 3.82. Moisture content, milkfat, nonfat dry-matter, titratable acidity and pH of experimental butter were respectively found as 21.20%, 76.50%, 2.30%, 10.79 and 4.23.

Keywords: Pesküten,Buttermilk,Yayikayrani,Butter