

Appendices

Appendix 1 [Fermentation]

Table 1

Total phenolic concentrations ($\mu\text{gGAE/mL}$) in plain- and green tea-yogurts during fermentation. MGTY=Malaysian green tea yogurt, JGTY=Japanese green tea yogurt, PY= plain yogurt. Values are means.

Total phenols were expressed as μg gallic acid equivalent (μgGAE)/mL.

Time	PY	MGTY	JGTY
0	4.8	28.92	18.43
60	5.02	29.11	20.31
120	5.32	31.93	21.72
180	5.97	32.41	22.62
240	6.52	34.12	24.91
300	7.08	35.71	25.03
360	7.32		

Table 2

Antioxidant capacity (% inhibition of DPPH oxidation) by plain- and green tea-yogurts during fermentation. MGTY=Malaysian green tea yogurt, JGTY=Japanese green tea yogurt, PY= plain yogurt. Values are means

Time	PY	MGTY	JGTY
0	13.01	31.91	28.31
60	13.83	32.82	28.83
120	14.52	34.20	29.52
180	15.11	35.91	30.61
240	15.83	38.02	30.92
300	16.63	39.18	31.21
360	17.43		

Appendices

Table 3

The FRAP (ferric reducing antioxidant power) values of yogurts in the absence or presence of green tea extracts. MGTY=Malaysian green tea yogurt, JGTY=Japanese green tea yogurt, PY= plain yogurt. Values are means.

Time	PY	MGTY	JGTY
0	0.97	12.83	9.93
60	0.98	13.12	9.99
120	1.09	13.62	10.12
180	1.15	13.91	10.25
240	1.17	14.12	10.75
300	1.38	14.19	11.22
360	1.43		

Table 4

Changes in o-phthalaldehyde (OPA) values in plain- and green tea-yogurts during fermentation (41 °C). PY=plain yogurt, MGTY=Malaysian green tea yogurt and JGTY= Japanese green tea yogurt.

Time (min)	PY	MGTY	JGTY
0	5.38	5.67	5.83
60	5.89	6.22	6.34
120	6.27	7.12	7.77
180	6.54	12.45	12.67
240	7.02	18.11	15.03
300	7.45	22.01	18.58
360	7.98		

Appendices

Appendix 2 [During Storage]

Table 1
Viable *Lactobacillus spp.* count (10^8 cfu mL⁻¹) during storage period

Day	JGT-Y	Plain-yog	MGT-Y
0	11.06	6.17	15.21
7	10.92	6.48	14.85
14	10.53	6.87	14.54
21	10.37	6.41	14.08
28	9.95	6.33	12.52

Table 2
Viable *S. thermophilus spp.* count (10^6 cfu mL⁻¹) during storage period

Day	Plain-yogurt	MGTY	JGTY
0	104	119	121
7	110	138	129
14	99	120	109
21	97	111	107
28	92	94	97

Table 3
Changes of exopolysaccharide (EPS) content of yogurts during storage at 4°C.
MGTY=Malaysian green tea yogurt, JGTY=Japanese green tea yogurt, PY= plain yogurt.
Data are presented as mean

	0	7	14	21	28
MGTY	202.33	224.00	183.67	162.33	157.67
JGTY	158.00	170.67	158.67	142.67	123.67
PY	122.33	124.33	116.33	120.00	116.33

Appendices

Table 4

Changes in o-phthalaldehyde (OPA) values in plain- and green-yogurts during refrigerated storage (4 °C). MGTY=Malaysian green tea yogurt, JGTY=Japanese green tea yogurt, PY= plain yogurt. Each experiment was repeated three times and values are mean.

	0	7	14	21	28
MGTY	22.01	47.33	42.90	37.67	29.98
JGTY	18.58	37.58	23.53	16.17	14.87
PY	7.98	14.20	10.98	7.66	5.13

Table 5

Antioxidant capacity (% inhibition of DPPH oxidation) by plain- and green tea yogurts was determined during 28 day of refrigerated (4 °C) storage.

MGTY =Malaysian green tea yogurt, JGTY= Japanese green tea yogurt. Data are presented as means. The antioxidant activity in fresh milk was 8.11± 0.23.

	0	7	14	21	28
PY	17	24	23	19	16
JGTY	31	37	34	26	20
MGTY	39	42	36	33	29

Table 6

IC₅₀ value for α-amylase inhibition by plain and green tea-yogurts during storage at 4°C. Data are presented as mean

IC50	Plain	JGTY	MGTY
0	60.24	47.87	50.23
7	53.47	37.16	26.89
14	53.11	39.93	30.16
21	55.98	54.14	38.98
28	60.75	86.39	45.11

Appendices

Table 7

IC₅₀ value for α - glucosidase inhibition by plain and green tea-yogurts during storage at 4°C. Data are presented as mean

	0	7	14	21	28
Plain	268.0	213.8	191.6	221.5	242.2
JGTY	103.9	80.5	72.7	97.1	152.4
MGTY	113.5	85.0	67.5	82.6	108.8

Table 8

Water holding capacity of yogurt by adding green tea during storage. Values are mean.

Day	MGTY	JGTY	PY
1	30.2	31.25	26.05
7	34.43	33.83	27.71
14	31.13	32.11	26.44
21	31.21	30.44	26.17
28	27.48	27.75	23.98

Table 9

Effects of Green tea extract on the syneresis of yogurt

Day	MGTY	JGTY	PY
1	3.29	3.26	3.56
7	3.46	3.48	3.89
14	3.18	3.75	4.36
21	3.23	3.28	4.08
28	4.13	4.18	4.91