Effects of Dried Dairy Ingredients in Physical and Sensory Properties of Nonfat Yogurt. By Isleten and Karagül-Yuceer, page 2865. The addition of whey protein isolate, texture improver, and sodium caseinate affected physical texture and sensory properties of nonfat yogurts made from reconstituted skim milk powder. In general, whey protein isolate increased the viscosity and decreased the syneresis of yogurts. However, sensory properties of yogurts were negatively affected by using whey protein isolate. In addition, yogurts fortified with sodium caseinate and texture improver had better physical and sensory properties than control yogurts. Therefore, using sodium caseinate and texture improver may help to improve some physical and sensory properties in yogurts.