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Abstract	:	<p>Consumers are known to benefit from resistant starch in a variety of ways. As a result, it is preferable to enhance the amount of resistant starch in popular beverages such as yoghurt. The primary purpose of this study was to investigate the effects of resistant sago starch type 3 addition to yogurt drink cultured with Lactobacillus casei strain Shirota as well as the effect of storage time on the physicochemical and sensory properties. The current study looked into the impact of sago resistant starch synthesized by autoclaving, pullulanase debranching and refrigerated 24 hours for the production of resistant starch from the top part of early stage sago palm (Plawei Manit) on the physical and chemical properties and sensory characteristics of yoghurt drinks as well as comparison to other commercial prebiotics (inulin and FOS). The analysis included the resistant starch content, total solid, syneresis, apparent viscosity, pH, lactic acid bacteria count and sensory characteristics which was assessed on day 1, day 7, day 14 and day 21. The incorporation of sago resistant starch into yoghurt drink considerably enhanced the yogurt drink content of resistant starch, resulting 15.55 g/100g on day 1 and 13.12 g/100g on day 21. During cold storage, yogurt drink supplemented with sago resistant starch viscosity was determined to be 165.05 cP on day 21. However, when compared to other samples, its exhibited the highest syneresis (9.49 %) at 21 days of storage.</p>