**RESEARCH QUESTIONS / PROBLEMS:**
Greek yogurt creates large volumes of acid whey as by-product that cannot be readily utilized nor disposed of easily. Therefore, strategies to reduce the acid whey production are greatly needed.

**METHODS:**
Greek yogurt was manufactured using different ingredients and processing conditions. Physicochemical properties and water holding capacity of the yogurts were determined throughout the study period.

**RESULTS / FINDINGS:**
Addition of pectin and whey protein concentrate (WPC) as stabilizers could help minimize the generation of acid whey during Greek yogurt manufacture.

**SIGNIFICANCE / IMPLICATIONS:**
Our approach could help minimize the generation of acid whey due to the water holding capacity of the ingredients used and could be industrially applicable for the production of GSY.