

*Pomegranate (Punica granatum L.) peels and honey are rich in bioactive compounds and are promising as natural ingredients for functional product development. This study aimed to develop a novel yoghurt fortified with pomegranate peel and honey, and to investigate their effect on the sensory, physicochemical, textural, microbiological, and antioxidant properties throughout storage period (28 days). Fortification of yoghurt with 5 % of honey and 0.5 % of pomegranate peel powder showed a positive effect on several determinative properties such as syneresis, water-holding capacity, color, instrumental texture and sensory attributes. After the whole storage period, fortified yoghurt presented the same count of total lactic acid bacteria (*Streptococcus thermophilus* and *Lactobacillus bulgaricus*) as the control yoghurt that remained over 10^7 CFU/g. In addition, fortified yoghurt contained more polyphenols (nearly 7 fold higher) and displayed significantly ($p < 0.05$) higher antiradical activity (DPPH and ABTS radical scavenging activity) than control yoghurt. In conclusion, fortification of yoghurt with 5 % of honey and 0.5 % pomegranate peel powder offered a novel yoghurt with acceptable sensory characteristics, good physicochemical and textural properties, and interesting antioxidant activity without inhibiting the development of lactic acid bacteria.*