

s 2017 0122

The invention relates to the dairy industry, namely to a process for producing a functional curd cream.

The process, according to the invention, comprises mixing the curds with a fat content of 0...5% with pasteurized cream with a fat content of 35...50% and salt, pasteurizing the mixture at a temperature of 72...77°C, adding a stabilizer, cooling to a temperature of 40...45°C, adding a liposoluble extract of sea buckthorn or hips, or haws with a concentration of carotenoids of 20...54 mg/L, in an amount of 0.4...3.0%, stirring and cooling to a temperature of 2...6°C.

Claims: 1