

s 2021 0004

The invention relates to the dairy industry, namely to a process for producing yogurt from a mixture of goat and cow milk with the addition of fruits.

The process, according to the invention, comprises the normalization of whole cow milk with skimmed milk powder and sugar, pasteurization of the normalized cow milk at a temperature of 85°C for 10 min, and of the whole goat milk at a temperature of 80°C for 5 min, cooling of the pasteurized milk and mixing thereof, inoculation of starter culture, addition of fruit puree in a proportion of 10%, homogenization, fermentation at 40°C for 3...3.5 hours to a pH of 4.23...4.28, cooling, packaging and storage, at the same time the whole goat milk and whole cow milk is taken in a ratio of 1:1, and as fruit puree is used blanched chokeberry or peach, or raspberry, or strawberry puree.

Claims: 1