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UNION OF SCIENTISTS – RUSE**

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СЪЮЗ НА УЧЕНИТЕ – РУСЕ**

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RESEARCH OF THE QUALITY INDICES OF SOUR MILK PASTE

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Abstract: *One of the most important parameters of food quality and safety is the indicator of water activity. By reducing the activity of water, the binding energy in the material is increased and, as a rule, the ability of microorganisms to use moisture for metabolism is reduced, the rate of most chemical reactions responsible for the deterioration of dairy products is reduced. In order to confirm the effectiveness of the developed spice compositions for sour milk pastes and to predict the storage capacity, the water activity index was investigated. Studies of moisture-binding properties were performed by the activity of water (A_w). Determination was performed on a water activity analyzer "HygroLab 2" (Rotronic, Switzerland) on the basis of the Problem Research Laboratory of the National University of Food Technologies. It was found that the activity of fermented milk paste water (based on soft dietary non-fat cottage cheese) was 0.97, while in the control (soft dietary non-fat cottage cheese) it was 0.96. The water activity index did not undergo significant changes, which is within the error range and confirms the stability of the properties of the high-molecular compounds (starch, proteins, cellulose solution) during storage.*

Keywords: *sour milk paste, spices, stabilization of the structure*

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