

DEVELOPMENT OF NATURAL SPICES**COMPOSITIONS FOR FERMENTED-MILK PRODUCTS**

It's known that various types of spices — complement each other, creating a unique flavor which distinguishes the product from others. Therefore, it's important to develop a scientific approach to combine the natural taste aromatic raw materials and the development of compositions of spices for dairy products.

In order to create compositions selected spices were divided into 2 groups: first — spices that mainly form the flavor of the product: anise, fennel, cloves, cardamom, cinnamon, fenugreek, garlic and sumac; second — spices, which basically determine the taste: ginger, turmeric, nutmeg, black and white pepper, basil, marjoram. For the first group identified spices the highest frequency of dilution water extract of the spices where the aroma organoleptically identified. The results are showing that the dried garlic is characterized by the highest number — 6 and the smallest amounts sumac — 1. The intensity of flavor of spices can be placed in the following order: garlic, cardamom, cinnamon, fennel, cloves, fenugreek, anise, amounts. Therefore, these herbs will form the aromatic properties of the products which will be dominant in the composition. Based on these data, we have determined the ratio of components in the compositions of spices:

composition №1 — sweet pepper: ginger:cinnamon — 1:1:1;

composition №2 — cloves: sweet pepper:ginger — 0.75:1:1;

composition №3 — ginger:turmeric: sumac — 1:1:8;

composition №4 — anise:cloves: ginger: black pepper — 1:0.75:1:1;

composition №5 — sweet pepper: ginger:cardamom:fenugreek — 1:1:0.75:1.25;

composition №6 — anise:ginger: nutmeg:black pepper — 1:1:1:1;

composition №7 — fennel:ginger:turmeric:sumac — 1:1:1:8;

composition №8 — ginger:sumac — 1:8;

composition №9 — basil:oregano:garlic — 1:0.5:0.25;

composition №10 — basil:sweet pepper: garlic — 1:0.25:0.25;

composition №11 — basil:garlic — 1:0.25.

With such a ratio, the flavor of each spice will be completely open out, that allowing more efficient use of raw materials, enrichment of products by the complex of biologically active substances and diversify the range of flavors of fermented paste.

KEY WORDS: spices, spicy and aromatic raw materials, composition, dairy products, fragrance