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***SCIENTIFIC EXPLANATION OF THE RECIPE
COMPOSITION OF MILK-VEGETABLE PASTAS***

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Abstract:

Recently, there has been an increased trend in the production and consumption of fermented milk products. In Ukraine, fermented milk pastas are gaining much more popularity.

At the department of Milk and Dairy Products Technology of the National University of Food Technologies, recipes of new types of sour-milk milk-vegetable pastes have been developed. The low-fat fermented milk cheese, obtained by a separate method, and low-fat yogurt were used as milk base, multifunctional vegetable raw materials (beetroot and prunes) were used as a filler, which perform a coloring function due to the presence of natural pigments, and a structuring function due to the presence of dietary fibers (fiber, pectin substances).

On the basis of the sensory evaluation of quality, a ratio of dairy and vegetable raw materials in the composition of sour-milk pastes was selected. Also, the selection of structure stabilizers was carried out. Potato starch, modified potato starch LYCKEBY Volume C E1420, modified potato starch Microlys 52 E1442, modified potato starch CheesMaker BL 140 were used as structure stabilizers.

The complex interaction of pectin-containing plant raw materials and modified starches (LYCKEBY Volume C E1420 and Microlys 52 E1442) in the composition of sour-milk pastes allows obtaining a product with a delicate plastic consistency and prevent the separation of moisture during storage. The developed new types of milk-vegetable pastes will allow expanding the range of sour-milk snacks and improve the nutrition structure of the country's population.

Key words: *beets, yogurt, sour milk paste, starch, sour milk cheese, prunes.*