TECHNOLOGY OF PREPARATION OF HOMEMADE FERMENTED MILK PRODUCTS AND STUDY THEIR MICROFLORA

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Cultured milk products are one of the essential components of a proper diet. They have revitalizing and healing properties, help to improve metabolism. Cultured milk products produced from pasteurized milk or cream which it is ripened by the introduction of lactic acid bacteria or yeast.

The aim of this work is to consider the technology of preparation of homemade fermented milk products, to study their microflora.

In researches milk were used as a raw materials that must be pasteurized to prevent the development of extraneous microflora. Pasteurization of milk was carried out at 80 °C for 30 minutes. Starter culture for clabber and boiled fermented milk served dairy products to make kefir in the role of the starter culture was used kefir fungus. Kefir, obtained in the result of the activity of kefir fungus is a product at the same time and lactic acid fermentation and alcoholic fermentation. For the production of clabber in a sample of warm milk sour cream made. The sample was being repined at 30 °C for 8 hours. For production homemade kefir, as a ferment kefir fungus was used which is a symbiosis of lactic acid bacteria, acetic acid bacteria and yeast. Milk, with added milk fungus was being repined at a temperature of 20-22 °C for 24 hours. For production boiled fermented milk it is necessary to prepare a sample of baked milk obtained by heating milk in a water bath for 8 hours. In a sample of baked milk were made pre-prepared clabber. The fermentation process lasted 8 hours.

As a result of study were obtained samples of clabber, kefir and boiled fermented milk, which were investigated for the presence of microorganisms of the genus *Lactococcus*, *Streptococcus*, *Acetobacteraceae, Saccharomyces, Lactobacillus* and organisms of the genus *Escherichia* and *Staphylococcus*. In the process of studying the microflora of cultured milk products the following methods of staining were used: simple staining with methylene blue, a complex Gram staining. Stained fixed preparations were examined using a light microscope to determine the morphology of the cells. In the sample of cultured milk products were discovered the estimated micro-organisms, except bacteria of the genus *Escherichia* and *Staphylococcus.* Pathogenic microflora was not detected. Studies on the development of formulas and technologies of cultured milk products with potential therapeutic properties continue.