

THE REVIEW OF DOMESTIC AND INDUSTRIALLY PRODUCED YOGHURTS BY CUSTOMER PREFERENCES

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At present, the major problem is the lack of supply of vitamins and separate trace elements, which causes metabolic disorders and as a consequence, the development of pathologies. Recently, one of the important directions is expanding the range of dairy products, especially yoghurts, improvement of production technology, production of innovative packaging for the retail trade, expansion and development of new types with different physical and chemical indicators based on consumer preferences, such as acidity and viscosity, containing various additives, enriched with vitamins, trace elements and dietary fibers that promote and enhance immunity, is one of the important directions.

Given work bears the objective to consider the relevance of expanding the range of dairy products, as well as to consider the modern technologies in this area. Yogurt can be produced by a thermostat and reservoir methods. The raw material for yoghurt is whole cow's milk with acidity less than 19 °T; cream with a fat content of less than 30% and less than 18 °T acidity (plasma acidity lower than 26 °T); dried whole milk and spray dried skimmed milk powder, beet sugar, fruit syrups made from natural fruits and berries made especially for milk beverages. The concentration of nonfat milk solids is increased by adding milk powder. When formulating yogurt by reservoir method the following operations are made: reception and preparation of raw materials, thermal processing, homogenization, cooling, fermentation, ripening; cooling, blending, bottling and in the thermostat mode of production after fermentation are made the following operations: bottling and capping fermented milk; souring in an incubator; cooling the finished product; storage. The digestibility of fermented products in the human body is higher than that of milk, so they are the most common. In recent years scientists in our country and around the world are working to create milk drinks for patients of all ages with food allergies and disorders of the digestive system, accompanied by food intolerance, such as lactose intolerance milk. Due to the extremely wide use of antibiotics by our population, the environmental degradation that has resulted in violations of human microbiocenosis, fermented milk drinks are becoming more and more popular. Especially popular among the population are yogurts - fermented milk products with high mass fraction of solids. Therefore, it is topical is to expand the range of dairy products functionality, including products with high mass fraction of solids.