

PRODUCTION TECHNOLOGY OF CHILDREN CURDS

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Currently, no one could doubt that rational nutrition from birth largely determines the health of a person throughout life. It is especially important in the first three years of a child's life because this is a period of normal physical and mental development, there is produced by the body's resistance to adverse external factors. A list of the beneficial nutrients is needed for proper growth and development of each child. The first 6 months, these substances enter the body of the child with mother's milk. As for nutrition after 6 months in the child's diet, in addition to mamma milk, introduce complementary foods. The best source of protein for young children is the cheese. Cottage cheese is recommended for children of all ages. It is a structured protein milk product, its use is valuable, and it strengthens bones, and healthy teeth and correct formation of the whole organism. The cheese sold in the store is not recommended for children under one year of age. He grainy, which is good for an adult, but a child with a weak chewing reflex it will be difficult to chew. Also store the curd contains coarse protein, which may lead not a health benefit and harm. The children's cheese has a more low acidity (not exceeding 150 Tons) high content of moisture (not more 75%) and higher requirements for sanitary indicators than the usual. Increased acidity of the curd may cause irritation of the mucosa of the intestine of the child. The production of useful and dough curd is associated with the need to comply with stringent process, temperature and hygiene requirements. Technology of production of cheese is based on the leaven fermenting milk for the purpose of receiving curd and its further processing. There are three ways of obtaining curd: 1) acid coagulation in milk during ripening make sourdough prepared on pure cultures milk souring *Streptococcus*; 2) acid - rennet coagulation - in this method the production of the cheese curd is formed not only as a result of lactic acid fermentation, but also via the insertion of rennet; 3) thermo-calcium coagulation - provides for the introduction of calcium chloride . It is used in industry for the deposition of milk proteins from skimmed milk. This way of production of curds allows to get a product with low acidity and in a short time, with a high content of calcium. Today in the Ukrainian market a small selection of children's curds domestic production. Therefore, the study and improvement of this technology is a pressing issue today. At the Department of Biotechnology of the National University of Pharmacy development the technology of production of curds for children has carried out.