QUALITY IMPROVEMENT OF GOAT CHEESE OF FUNCTIONAL PURPOSE

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The article refers to the fact that there is a trend towards healthy nutrition. This is one of the causes of the development of technologies and the production and release of functional purpose, enhancing the body's resistance to the effects of adverse environmental factors. These products include goat cheese, enriched in grain supplement (wheat flour), code-named "Seed".

Use of goat cheese for the manufacture, a dietary supplement of wheat flour contributes to it in essential amino and fatty acids, compared to the same period in the product made by traditional technology. In this case, there is deterioration of its organoleptic characteristics (elusion of taste and smell) and the color of the product, which, instead of a bright white color becomes white with a gray tint. This reduces its merchandising properties and reduces consumer demand among dairy products' consumers. The improvement of organoleptic characteristics of cottage cheese "Zerninka" and colors contribute to its enrichment with the extracts of Aromatic herbs and vegetables (beets) for deodorized sunflower oil in the amount of 0.01...0.02 wt% is substantiated.

Keywords: cottage cheese, organoleptic characteristics, extracts of spicy herbs aromaticity, vegetables.