ICE CREAM PRODUCED FROM GOAT MILK
OF FUNCTIONAL PURPOSE

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Ice cream is one of the most favorite food products and is of great demand among customers. To improve quality, and solve the problems with the consumer value, to expand and improve its range, it is necessary to use different supplements and fillers.

The main raw material used for producing ice cream is goat milk. It can be used as an alternative to cow milk that allows to rich ice cream with vitamin complex and minerals, polyunsaturated fatty acids. Besides, the components of goat milk don’t cause allergy, and it makes ice cream a dietary product.

Development of the technology of ice cream by means of alternative plant materia, enriched in vitamins, micro and macro elements, that helps to improve the nutritional and biological value of the final product is still popular nowadays.

The problem of determining optimal dose of elamine during the production of dairy ice cream from goat milk is shown in this article. It has been proved that using an optimal dose of elamine in the amount of 1 wt %, the amount of iodine increases in comparison with the control sample to 143.8 mg %. Using elamine in ice cream technology helps to get production with organoleptic, structural and mechanical properties of high biological value, which positively influences the quality indicators of ice cream in general.

Keywords: milk, ice cream, supplement, iodine, elamine.