At present milk products are wider and wider used in nutrition for prophylactic use. Widening of “functioning products” assortment reveals the opportunities of managing the process of biologically active substances in a human organism.

Alongside with the diversity of nutritive filling agents, wheat germs, which are the sources of vitamin B group influencing cardiovascular and nutritive system, and which is the most important – nervous system, strengthen nervous cells, improve vital tonus and temper, are perspective for the use as a functional ingredient in cultured milk products.

The aim of the research is to study the influence of secondary raw materials on kefir quality. Fat status of ready product equaled 2,5%. Preliminary prepared wheat germs in the amount 0,5 and 1,0 g were added into kefir mixture during ripening.

The expedience of manufacturing kefir with wheat germs is found and substantiated in the result of the investigation. The received results demonstrated that kefir with wheat germs possesses a number of preferences, in particular, the improvement of the appearance and taste. It is noted that addition of germs decreases both active and titrated acidity. Besides, during the storage of kefir with germs, its properties change less intensively. It means that kefir can store longer. Nevertheless, functional features of this product are the most important.

**Keywords:** functional food, dairy products, kefir, wheat germ.