MUCHKA IN FERMENTED BEVERAGES

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The influence of the addition of dust middling at quality parameters and biological value of fermented milk beverages namely boiled fermented milk. It is determined that during the boiled fermented milk manufacture it is matured for 3 hour at temperature 95°C that results in the decrease of nutritive and biologically active substances.

Traditionally boiled fermented milk is used as a dietetic and prophylactic product. That is why it is reasonable to enrich it with an additional amount of protein substances and dietary fibers. It is found that dust middling is a source of proteins, starch, cellulose, and can be used as a biologically active component for the enrichment of fermented milk products.

The essence of the experiment is the mixture selection, its preparation, determination of changes in the appearance, consistence, taste, and aroma of the product, titratable and active acidity of boiled fermented milk in comparison with analogic indexes of a control sample. Variation in the amount of additive occurred within the range from 0,1 to 1,0 g per 100 ml of the product. The sample with the addition of 0,5 g of barley dust middling possessed the beat organoleptic parameters.

During the evaluation of quality of the developed boiled fermented milk, the change of consistence and taste was noted. It might be predetermined by the formation of calcium lactate after the introduction of additional amount of starch. Slight increase of titratable acidity and, respectively, reduction of active acidity concerning physical-chemical quality parameters is not sufficient in comparison with the control sample.

Keywords: fermented beverages, dust middling, quality, biological value