USE OF MILK WHEY FOR OBTAINING EXTRACTS BASED ON STEVIA LEAVES

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According to the analysis of literary sources it was suggested the use the herb of Stevia rebaudiana Bertoni to replace sugar in the composition of dairy products. It is proposed to use of distilled water and fresh milk whey as extractant. Stevia grows in Ukraine and it is a cost-effective raw material, which is 250-300 times sweeter than sugar. Production of stevia leaves extract with using fresh whey will further enrich it in valuable whey proteins, microelements, vitamins, etc. The rational conditions for the production of stevia leaves extract with distilled water as extragent are identified: duty of water – 10...15, temperature 70...80°C for 20...30 min. Mass fraction of solids extract was 2,7...3% extractives matters. It is found that the optimum conditions for producing stevia leaves extract with the use of fresh milk whey as extragent: duty of water – 10...15, temperature 70...80°C for 40...50 min. Mass fraction of solids extract was 3 ... 4, 5% of extractive matters. The extract obtained from dried leaves of Stevia used as extractant - fresh whey, has good organoleptic properties: moderately sweet taste without strange flavor, a pleasant milky, slightly grassy smell, brown, uniform color throughout the mass, and liquid, homogeneous throughout the mass, without extraneous impurities and sediment consistency. It is determined that the resulting organic extract is organically combined with the dairy foundation and can be used for the development of new technology of dairy products for full or partial replacement of sugar. Eating dairy desserts, which completely replaced sugar to Stevia extract, will not be denied to obese people and diabetics, because this extract will not provoke an increase sugar levels in blood.

Keywords: stevia, stevioside, extract, extragent, distilled water, fresh milk whey.