INVESTIGATION OF FATTY ACID COMPOSITION OF THERMODURIC MILK-CONTAINING FILLING WITH SESAME SEEDS CONCENTRATE

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Due to modern peculiarities of human diet, much attention is paid to the balance of the product’s chemical composition. This has challenged to create the combination of dairy and vegetable products. Therefore, a new form of scientifically substantiated thermoduric filling is produced, and the components of dairy and vegetable origin are combined in order to increase its value. Dry skimmed milk is used in it as milk raw material, and sesame seeds concentrate and hydrocolloids, namely low-esterified citrus pectin and modified corn starch are used as vegetable raw material. Due to their joint use, the filling gets both new physical, chemical and rheological properties, and the deficiency in proteins, unsaturated fatty acids, vitamins and mineral substances and dietary fiber is compensated. Chemical composition of thermoduric milk-containing filling with sesame seeds is investigated. The changes in fatty acid composition during the storage at temperature of 2±2 and –18±20° C are detected.

Keywords: hydrocolloids, thermoduric filling, dry skimmed milk, sesame seeds concentrate.