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The invention relates to the dairy industry, in particular to the production of fermented dairy products, and in particular to a process for producing functional yoghurt from goat milk.

The process, according to the invention, comprises the normalization of whole goat milk with skim goat milk, its pasteurization, cooling, introduction of leaven of lactic-acid bacteria *Lactobacillus bulgaricus* CNMN – LB-45 and *Streptococcus thermophilus* CNMN – LB-79, fermentation up to the formation of a clot with a pH 4.5, cooling, introduction of a CO₂-extract from tomatoes, mixing and cooling with subsequent packaging of the finished product.

Claims: 1