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The invention refers to the dairy industry and may be used in the production of lactic acid products, namely of kefir, bifilux and yoghurt.

The process for producing lactic acid products with increased biological value includes normalization of the milk according to the fat content, homogenization, pasteurization, cooling thereof, introduction of the leaven, homogenization of the mixture, its fermentation and cooling, maturation, repeated homogenization, packing and cooling of the finished product.

Novelty of the invention consists in the normalization of the milk according to the fat content up to 0,05...3,20%, wherein there are introduced 0,4...0,6 l/t of iodated sunflower oil doubly refined and deodorized with an iodine content of 0,5 mg/ml.

Claims: 3