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The invention refers to the food industry, namely to a composition of diabetic cheese curd and a process for obtaining thereof.

The diabetic cheese curd contains curd and stevioside used in the form of powder with the mass fraction of glycosides of 97...98% or of aqueous stevia extract with the mass fraction of glycosides of 1,0...20,0%, the components being taken in the following ratio, mass %:

curd	95,00...99,99
stevioside, counting on dry substance	0,01...0,05.

The cheese curd may optionally contain egg-shell powder in the quantity of 0,5 mass % and vanilline 0,006 mass % or arovanillon 0,001 mass % .

The process for obtaining diabetic cheese curd includes curd mixing with stevioside in the form of powder with the mass fraction of glycosides of 97...98% or in the form of aqueous stevia extract with the mass fraction of glycosides of 1,0 ...20,0%, obtained by aqueous extraction with subsequent cleaning and concentration. Mixing of components is carried out during 5...10 min; the obtained mixture is passed through a colloidal mill, cooled up to 8°C and packed. Optionally in the mixture there may be added egg-shell powder and vanilline or arovanillon.

Claims: 4