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The invention relates to the dairy industry, in particular to a process for producing yoghurt with high biological value. The process, according to the invention, comprises milk normalization, pasteurization, cooling, leavening with starter cultures for yoghurt, fermentation, introduction of a water-alcohol extract of berries, mixing, packaging, cooling and maturation of yoghurt. At the same time, a water-alcohol extract of berries is introduced, obtained by mixing berry powder with water-alcohol solution and microwave extraction followed by filtration and concentration, and as berries are used chokeberry or sea-buckthorn or dog rose, or hawthorn fruits.

Claims: 1