

s 2020 0144

The invention relates to the dairy industry, in particular to a process for producing yoghurt with Jerusalem artichoke (*Helianthus tuberosus*) flour.

The process, according to the invention, comprises the recovery of skimmed milk powder with water, introduction of Jerusalem artichoke flour, mixing, filtration of the mixture, its pasteurization, cooling, sowing with lyophilized starter cultures for yoghurt, packaging, thermostating, cooling and maturation of yogurt.

Claims: 2