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Title

Process for producing a functional curd cream

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Description

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The invention relates to the dairy industry, namely to a process for producing a functional curd cream. The process, according to the invention, comprises mixing the curds with a fat content of 0...5% with pasteurized cream with a fat content of 35...50% and salt, pasteurizing the mixture at a temperature of 72...77°C, adding a liposoluble extract of sea buckthorn or hips, or haws with concentration of carotenoids of 20...54 mg/L, in an amount of 0.4...3.0%, stirring and cooling to a temperature of 2...6°C. The result of invention consists of obtaining functional curd cream with a higher biological value, higher organoleptic indexes and an extended shelf life.

Class no.

3. Agriculture and Food Industry