

Table 1. Characteristics of the new protein product

Indicators	Characteristics and Standards
Sensory: Appearance and consistency Taste and smell Color	Soft, spreadable, without tangible particles of milk protein. Net fermented, without foreign tastes and odors Milky white
Physico-chemical: Fat content,%, not less Protein mass fraction,%, not less Moisture content,%, not more Acidity, ° T, max Temperature at issue, ° C	0,6 17,7 73 160 4-6
Microbiological: Yeast CFU / g, more mesophilic lactobacilli, CFU / g, not less than thermophilic lactobacilli, CFU / g, not more L. bulgaricum, CFU / g, not less than (Coliforms) in 3.0g S. aures, 10.0 g pathogens, including Salmonella in 50.0 g	2*10 ⁵ 2*10 ² 1*10 ⁶ 1*10 ⁵ not allowed not allowed not allowed

The data presented in the table indicate that the technology for producing a protein product provides high organoleptic, physical and chemical indicators. Protein product has a soft, spreadable consistency without significant particle of milk protein, pure fermented, without foreign tastes and odors taste and smell, milky-white color, with moderate acidity [2].

A distinctive feature of the protein product is to use a combined inoculum which generates specific properties. Symbiotic relationship of lactobacillus and yeasts stimulate the enzyme complexes of microorganisms, which significantly affects the biological value of the finished product. The proportion of the total amino acids in the protein product is following: 12.089 mg%, of which 36.63% are essential. In 10 g of product found vitamins (B₁ – 0.036 mg, B₂ - 0.16 mg, B₃ - 0.4 mg, B₄ - 78.4 mg, B₆ - 0.05 mg, B₉ - 4.9 mg, B₁₂ - 0.43 mg), biotin (3.9 mg), ascorbic acid (1.1 mg).

Thus, the feature of the new method for producing a protein product is the high content of functional dietary nutrients. That technology could be manufactured without using of chemical preservatives. This could be used not only for small folks but also be spread as global food tradition.

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