

INNOVATIONAL TECHNOLOGY OF YOGHURT PREPARATION OF CAMEL'S MILK

M. TOKHANOV

South –West Science-Production Centre of Agriculture, AS "KazAgroInnovation", MA, RK

E-mail: tohan51@mail.ru

On data of international experts, because of population growth and problems of hunger, the global demand for food products in all over the world in the nearest 50 years will increase 3 times. By this reason and in connection with forthcoming entry into world economy Kazakhstan needs, in the future, to increase constantly the production output of new food products.

In order to create new natural medicinal food products with use of camel's milk we, for the first time in Republic of Kazakhstan, have tested the innovational technology of yoghurt preparation.

The obtained yoghurt looked like pastila. It is established, that: the average content of proteins in camel's milk is 3,92%, in “shubat”(camel's fermented milk)- 4,46%, and in camel's yoghurt – 5,34%; the average content of fat in camel's milk is 4%, in “shubat” – 5,15%, in camel's yoghurt – 6,28%; the average content of E-vitamins (A- “tokoferol”) in camel's milk is 0,13 mg/100g; in “shubat” – 0,11mg/100g, and in camel's yoghurt – 6,13mg/100g; the average content of PP- material (nicotine acid) in camels milk is 0,46 mg/100g, in “shubat” – 0,19mg/100g, and in camel's yoghurt – 5,46mg/100g.

An increase of vitamins and proteins in camel's yoghurt takes place owing to fillers of water-melon-melon concentrate and of product of wheat germ.

Fermenteed-milk products, prepared with use of bifeeder-bacteria and of acedofille sticks, possess high medicinal and prophylactical properties.

They are natural immuno-modulator, a consumption of which increases an immunity of human organism against sickness-created viruses, bacteria, stresses; they normalize too a metabolism and improve blood composition and its functions.

Camel's milk is itself the natural medicinal and prophylactical product, because it has all necessary substances for human organism. The “Yoghurt”, prepared of camel's milk with use of bifeeder-bacteria starter, increases significantly its medicinal-health-improvemental properties; and with addition of fillers of water-melon-melon concentrate and of product of wheat germ there is increased the content of E- and PP- vitamins, thereby there is increased its medicinal-food value. The work “The method of preparation of yoghurt of camel's milk” had received the innovational Patent of the Republic of Kazakhstan, № 2008/0082, 28.01.2008.
