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ABSTRACTS

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BIOTECHNOLOGIES, PRESENT AND PERSPECTIVES

***DEVELOPMENT OF A NEW HIGHLY NUTRITIONAL
FERMENTED MILK PRODUCT FROM THE EXTRUDED
SUNFLOWER SEEDS***

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Abstract: The extruded sunflower seeds are rich in proteins, fats, palmitic, stearic, linoleic and oleic acids, some macro- and microelements, including Selene, which are in high demand in the food industry. That is why this material is used widely in many food processing technologies.

In this work a recipe of the fermented milk yoghurt consisting of whole milk, dry bacterial leaven and some extruded sunflower seeds is discussed. The recipe and technology of the yoghurt production were modified to improve its taste and keep the required organoleptic qualities.

As seen from the analysis of organoleptic and some physicochemical characteristics (titrated acidity, viscosity) of the beverage, the best nutritional and organoleptic values are reached for the 0.5-1.0 wt % of the seeds.

The results of the blind customer values investigation prove that the modified beverage is assessed positively and, therefore, it can be recommended for the local retail trade network.

Key words: *customer values assessment, extruded sunflower seeds, fermented milk beverages, healthy food, nutritional values, yogurt*