

Another patent of our scientists.

Utility Model No. 6752

Patentee: Doctor of Biological Sciences, Sagyndykova Sofia Zulkharnaevna (KZ);

Title: "Method of obtaining fermented milk drink from camel milk";

Abstract:

The utility model relates to the dairy industry, to methods for the production of sour-milk drinks from camel milk.

A method for producing a fermented milk drink from camel milk includes filtering camel milk, fermentation with the introduction of a polystrain lactic acid starter and yeast, the introduction of an additive, mixing and aging, and a polystrain lactic acid starter of strains *L.lactis* subsp. *cremoris*-7, *Lbm* is introduced. *casei* - 27 with yeast *Saccharomyces cerevisiae* in the ratio of strains and yeast 3:1, after aging, 20-26% of kumarshik flour decoction is added to the fermented camel milk to the amount of camel milk. A technology has been developed for obtaining a fermented milk drink from camel milk of increased biological and nutritional value.

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