

JUSTIFICATION AND THE RECIPE OF THE NATIONAL FERMENTED MILK PRODUCT «ULPEKTI KATYK»

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One of the traditional national dairy products of Kazakhstan is "Katyk". Katyk is a dietary dairy product produced from cow's milk processed at high temperature by fermentation with bacterial starter on pure cultures of Bulgarian bacillus thermophilic lactic acid streptococci and primary kefir ferment starter.

National sour-milk product "Katyk" is a convenient product for creating a new sour-milk product "Ulpekti katyk" based on cereal flakes that do not require boiling (Figure 1).

The choice of cereal flakes not requiring boiling is caused by the fact that the products on the basis of cereal crops belong to the category of functional products, the functional effect of cereals is due to the presence of a complex of biologically active substances – dietary fiber, vitamins, minerals, lipids, prebiotic carbohydrates and others.

A mixture of wheat, millet and corn flakes were chosen as cereal Structural scheme of the production of the product "Ulpekti-Katyk" FinPlus 2.0 application software package. The purpose of calculating the optimal formulation of three-cereal flakes that do not require any boiling (Table 1) was to get a component that would be close to the maximum protein.

Table 1

Recipe for three-cereal flakes that do not require any boiling

№	Productname	Mass, g
1	Wheat flakes not requiring boiling	60
2	Corn flakes requiring no boiling	10
3	Millet flakes requiring no boiling	30

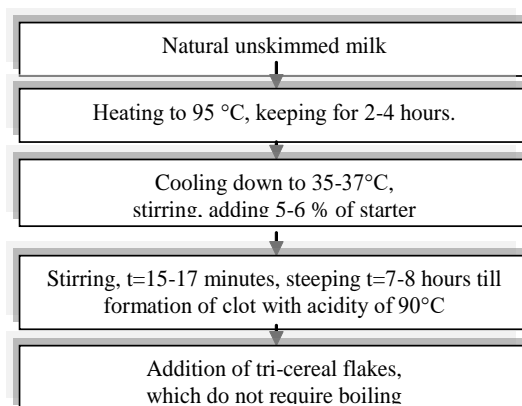
Organoleptic quality indicators of the developed product were evaluated on a 5-point scale. The results of the quantitative ratio of raw materials and organoleptic evaluation of the national sour-milk product "Ulpekti katyk" are shown in Table 2.

Table 2

Recipe and organoleptic evaluation of the product "Ulpekti katyk"

Composition by mass, %	Organoleptic indicators	Points
Katyk, three-grain cereal flakes that do not require boiling, salt (85+12+3)	The curd is unbroken, less dense, without gas formation, on the surface there is a significant secretion of whey. Dairy flavor with a slight taste of cereal flakes. Color milky-cream, with flecks of grain flakes	4
Katyk, three-grain cereal flakes that do not require boiling, salt (80+17+3)	The curd is unbroken, moderately dense, without gas, on the surface a slight release of whey. Sour, refreshing taste with a flavor of cereal flakes. Color milky-cream, with flecks of grain flakes	5
Katyk, three-grain cereal flakes that do not require boiling, salt (75+22+3)	Curd is broken, dense, without gas, on the surface there is a slight secretion of whey. Milk flavor with a distinct flavor of cereal flakes. Color milky-cream, with flecks of grain flakes	3

Consequently, we can conclude on the basis of the research that the introduction to the national sour-milk product "Katyk" (80%) three-grain flakes requiring no boiling (17%) and salt (3%) positively affects the change in organoleptic quality indicators of the finished product "Ulpekti katyk", gives a groaty taste and flavor.

**Figure 1. The principal scheme of preparing of the product "Ulpekti-Katyk"**