



ODESSA NATIONAL ACADEMY OF FOOD TECHNOLOGIES

DEVELOPMENT OF THE TECHNOLOGIES OF DIABETIC FERMENTED MILK DRINKS

Purpose and scope

Development of the technologies of fermented milk drinks to feed people with type II diabetes with the use of probiotic cultures of *Bifidobacteria* and *Lactobacillus*, biologically active complexes and food fiber.

Main characteristics and the development essence

The composition of enriched dairy-fatty mix has been optimized using the whole milk, as well as the secondary raw milk, the concentrate of whey proteins, refined deodorized soybean and olive oils, physiologically functional food ingredients with antioxidant and prebiotic properties for production of the dairy products of diabetic function.

Comparison with the world's analogues, the main development advantages

Appearance of the synergetic effect of antioxidant and bifidogen properties during production of the diabetic fermented milk drinks has been experimentally confirmed in the combined application of vitamins E, C, organic selenium, oil mixtures, β -galactosidase, whey protein concentrates. Influence of components antioxidant complex on duration of biotechnological processing of dairy-fatty mixes and process of the storage of finished products is shown. An industrial approbation of the developed technology was made. It was experimentally proved that this fermented milk drinks to feed people with type II diabetes can be produced without modernization and reconstruction of the existing enterprise milk factory. In Ukraine there are no analogues.

The intellectual property protection status

Novel technologies are confirmed by the 4 declaration patents of Ukraine.

Demand in the market

Market on a new product, in Ukraine, today more than one million diabetic patients are officially registered.

The readiness for development status

Recipes, technology and normative documents on the production fermented milk drinks to feed people with type II diabetes have been developed, and industrial approbation of the developed technology has been accomplished. The technologies for small-scale production, the technology is ready for industrial application.



Yogurt to feed people with type II diabetes

DEPARTMENT OF THE NORMATIVELY-
TECHNICAL PROVIDING AND METROLOGY

65035, Ukraine, Odessa, Kanatnaya str., 112
e-mail nauka@onaft.edu.ua (for Danylova Olena)
<http://www.onaft.edu.ua>
tel./ fax: +38 (048) 724-28-75, +38(048)712-41-30