



USE OF ACID WHEY IN TECHNOLOGY OF ENRICHED JELLY DESSERT

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ABSTRACT

Jelly based on milk whey is recommended for all population groups as a functional product for increasing immunity, especially for people with connective tissue diseases, cardiovascular diseases, high blood pressure, metabolic disorders, and diabetes. To improve the technological properties of the product, the dietary fibre was swollen in the acid whey mixed with water. The solubility of pectin improved with an increase in temperature.

According to the results of the study, the nutritional value of the test sample exceeded the one of the control sample in the content of dietary fibre (which was achieved by adding citric fibre to the jelly) and the content of essential macro- and microelements - Ca, Mg, Zn and P (by replacing water with the acid whey). Thus, the developed product along with the functional properties had an increased biological and nutritional value and possessed high organoleptic characteristics.

Keywords:

Acid whey;

Jelly;

Citrus fibre;

Mineral value;

Organoleptic characteristics.