

***THE HISTORICAL ASPECTS AND
MODERN TENDENCIES IN THE
PRODUCTION OF FERMENTED DAIRY
PRODUCTS IN RUSSIA***

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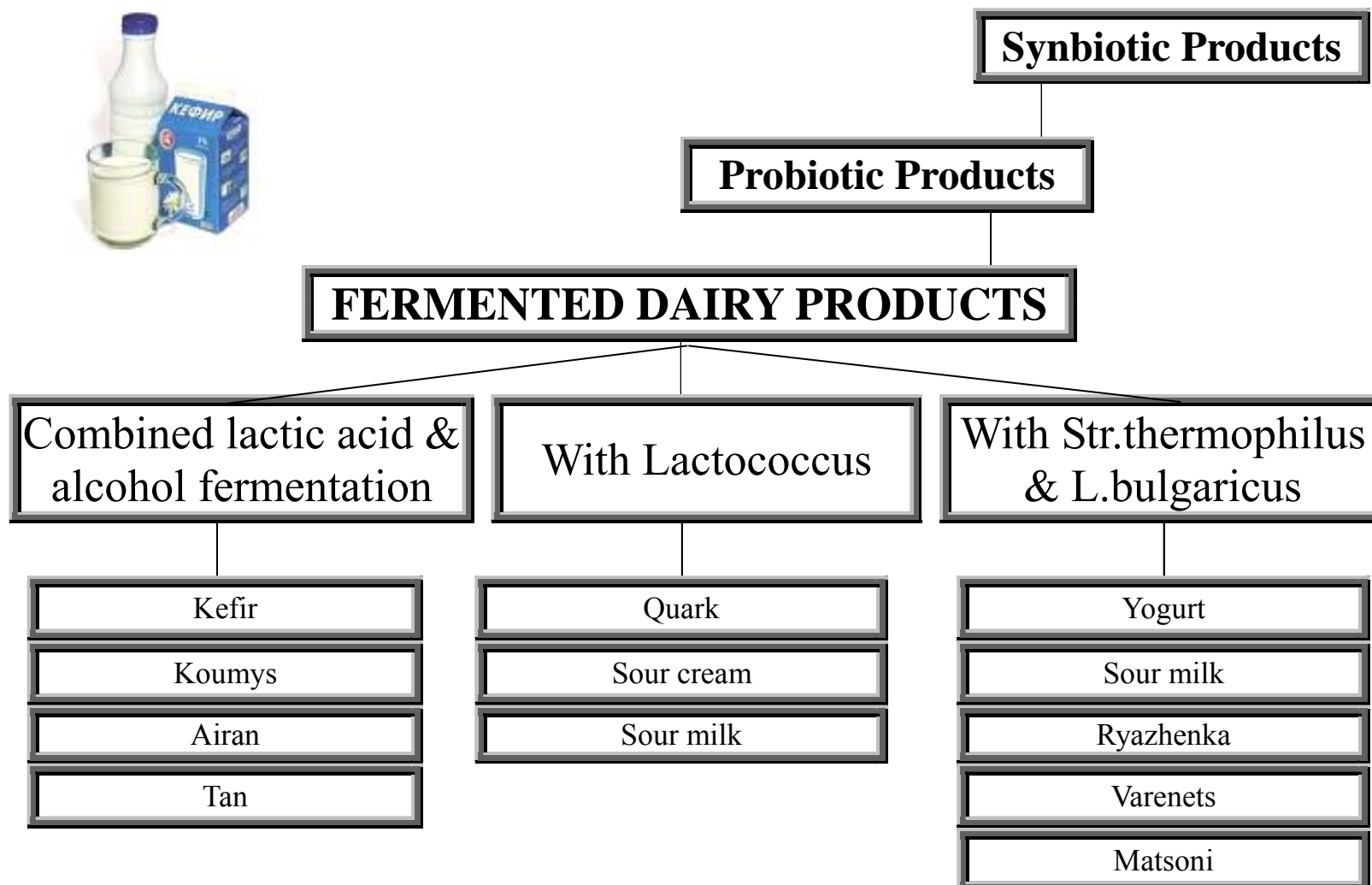
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KEFIR

the national fermented dairy product of combined lactic acid and alcohol fermentation produced by inoculation of milk with the starter prepared on kefir grains without addition of pure cultures of lactic acid bacteria and yeast, the number of lactic acid microorganisms in the finished product by the end of storage makes up not less 10^7 CFU/g, yeast – not less 10^4 CFU/g, without addition of non milk components.

KOUMYS

the national fermented dairy product of combined lactic acid and alcohol fermentation produced by inoculation of mare's milk with pure cultures of *L.bulgaricus* and *L.acidophilus* and yeast, the number of lactic acid microorganisms in the finished product by the end of storage makes up not less 10^7 CFU/g, yeast –not less 10^5 CFU/g, without addition of non milk components.



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FERMENTED DAIRY PRODUCTS WITH LACTOCOCCUS

➤ *Sour milk*

➤ *Sour cream*

➤ *Quark*

SOUR MILK

the national fermented dairy product produced by inoculation of milk with pure cultures of *Lactococcus* and/or *Str.thermophilus*, the total number of these cultures by the end of storage makes up not less 10^7 CFU/g, without addition of non milk components.

SOUR CREAM

the national fermented dairy product prepared by inoculation of milk with pure cultures of Lactococcus or combination of Lactococcus pure cultures and Str. thermophilus in ratio (from 0,8 to 1,2), the number of lactic acid bacteria in the finished product by the end of storage makes up not less 10^7 CFU/g, without addition of non milk components.

QUARK

the national fermented dairy product prepared by inoculation of milk with *Lactobacillus* pure cultures or combination of *Lactococcus* pure cultures and *Str. thermophilus* in ratio (1,5-2,5) : 1 by the methods of acid, acid-rennet or thermal-acid coagulation of proteins with the following removal of whey by self-pressing and/or pressing, the number of lactic acid bacteria in the finished product by the end of storage makes up not less 10^5 CFU/g, protein content – not less 14,0% ,without addition of non milk components.



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QUARK PRODUCT

food product produced by quark technology using milk-containing raw material, and/or produced by thermization, pasteurization, sterilization, ultra-high temperature treatment after fermentation, and/or produced, with non milk components addition.



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CHEESE CURD

molded food product produced from milk or milk-containing product, net weight – not more 150 g.

FERMENTED DAIRY PRODUCTS WITH STR.THERMOPHILUS AND L.BULGARICUS

- *Yogurt*
- *Sour milk*
- *“Matsoni”*
- *Sour milk “Yuzhnaya”, “Katyk”*
- *Ryazhenka*
- *Varenets*

SOUR MILK “Metchnikovskaya”

the national fermented dairy product produced by inoculation of milk with pure cultures of *Str. thermophilus* and *L.bulgaricus*, their total number in the finished product by the end of storage makes up not less 10^7 CFU/g, without addition of non milk components.



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FERMENTED PRODUCT

Milk product prepared by inoculation of milk or cream with kefir grains and/or pure cultures of lactic acid, propionic acid, acetic acid bacteria and/or yeast and/or their combinations, total number of lactic acid bacteria in the finished product by the end of storage makes up not less 10^6 CFU/g.

Note: Addition of food additives, fruits, vegetables and the products of their processing after fermentation is permitted.

ACIDOPHILIN

the national fermented dairy product produced by inoculation of milk with pure cultures of *L.acidophilus*, *Lactococcus* and the starter prepared with kefir grains in different ratios, total number of lactic acid microorganisms in the finished product by the end of storage makes up not less 10^7 CFU/g ,without addition of non milk components.

BIFIDOPRODUCT

milk product produced by inoculation with bifidobacteria, their number in the finished product by the end of storage makes up not less 10^6 CFU/ g .



THE MANUFACTURE OF FERMENTED DAIRY PRODUCTS, thd. t

Products	2000	2002	2003	2004	2005	2006
Kefir	588	703	737	781	782	786
Yogurt	163	425	472	530	604	650
Ryazhenka	124	153	164	170	185	201
Sour milk & Varenets	31	36	38	39	38	38
National fermented drinks	170	199	203	231	239	239
Sour cream	335	387	437	456	476	496
Fatty quark (8-18% fat)	147	208	245	236	260	276
incl. quark with fruit & vegetable additives	1,6	11,2	25,6	25,3	31	32
Low fat quark	50	45	50	50	49,5	50

THE GROWTH OF SALES VOLUME FOR 2000-2005, %

- **Drinking milk 162,2**
- **Fermented dairy products 204,0**
 - **Quark 234,7**
 - **Cream 234,6**
 - **Sour cream 156,6**
- **Coated quark and quark curd 344,8**
 - **Rennet cheeses 181,9**
 - **Processed cheeses 256,8**

The share of fermented milks purchase in volume terms in different towns of Russia (%)

Products type	Moscow	St. Petersburg	Other towns
Milk	23	18	31
Hard cheeses	19	30	17
Processed cheeses	4	3	3
Condensed milk	2	3	5
Fermented dairy products, total:	46	54	56
Kefir	10	7	7
Quark	9	8	7
Yogurt	8	5	6
Cream	8	13	13
Curds	6	5	2
Coated quark curd	5	4	5



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Thank you for attention!
Спасибо за внимание!

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RYAZHENKA

the national fermented dairy product produced by inoculation of baked milk with pure cultures of *Str. thermophilus*, their number in the finished product by the end of storage makes up not less 10^7 CFU/g, without addition of non milk components.

Note: Starters usage is permitted with addition of lactic acid bacteria, not less 0,5%.

YOGURT

fermented dairy product with high content of dry matters prepared by inoculation of protosymbiotic combination of pure cultures of *Str.thermophilus* and *L.bulgaricus* , their number in the finished product by the end of storage makes up not less 10^7 CFU/g.

***Note:** Addition of food additives, fruits, vegetables and the products of their processing is permitted.*