

637.133.1:637.38

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Obozna M.V., Pertseyvi F.V. The effect of low temperature processing to change the boundary shear stress and water-retaining capacity of combined rennet cheese product with a mild herbal supplements.

Keywords: soft cheese product, concentrate peanut kernels, corn flour, teksturnist, water capacity.

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[1; 2].

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65...70%.

(70%),

[1-5].

14 [1; 2; 5].

[4; 6-7].

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5%

-18 ± 1⁰



– 6 [1; 2].

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[1; 2; 7;

8].

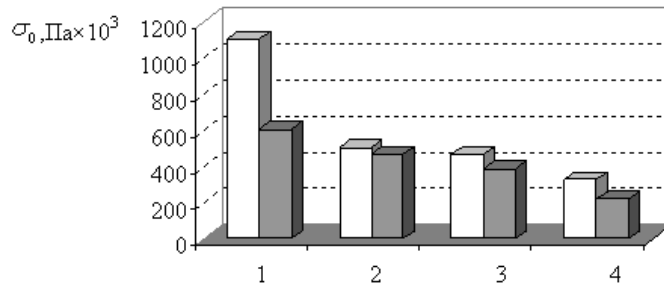
–18⁰ ;

0,5...1,0 .

[6; 7].

6

. 1



1– () ; 2– 5% ;
 3– 2,5% ; 4– 5% ;
 6 . –18 ± 1⁰



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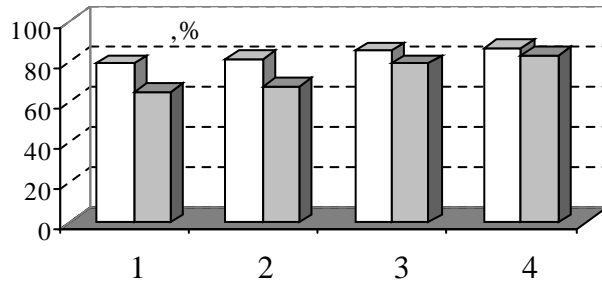
33%,

- 17% - 7,3%.

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6 (. 2).

17,8, 16,7, 7,5 4,6%. 48...52%.



2-
: 1- () ; 2- 5%
; 3- 2,5% 2,5%
; 4- 5%
6 . -18 ± 1°



4...6%. -18 ± 1^0 7,5%. 6

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