

TYPES OF DAIRY PRODUCTS AND THEIR CLASSIFICATION

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ABSTRACT

This article provides information on the types of dairy products

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Food insecurity is closely related to the development of agriculture. In 2018, 795 mln. People are undernourished and they account for 10.9% of the world's population. In 1991, the malnourished population in Central Asia and the Caucasus region made up 14.1% of the population and 9.6 million people. If it is equal to a person, this indicator will cover 7% of the population or 5.8 million people in 2018. He is organizing a person. Ensuring food security creates a solid foundation for increasing export potential. The state program defines specific measures to ensure food safety, uninterrupted supply of agricultural products and consumer goods to the population, and prevention of artificial price increases in the domestic market.

The increase in modern high-tech substances is the reason for the increase in the assortment of milk and milk products and new types of food products made from them. As a trade object of these goods, there is a need to create high-quality products based on their various characteristics. Products classified as dairy products can be divided into various groups, classes and subcategories based on their consumption value, chemical composition and application. Milk and milk products are important in meeting the population's demand for protein, the most unique nutrient, and in improving the structure of consumed food products. Therefore, improving the quality of milk and milk products is one of the important tasks of today.

Milk is a liquid produced by the activity of the mammary glands of lactating animals and has a specific smell and slightly sweeter taste. The formation of milk in the animal's organism occurs as a result of a deep and complex change of nutrients in the milk and the new synthesis of substances in the cells of the mammary glands. Milk contains protein, fat, milk sugar, mineral salts, water, organic acids, vitamins, and enzymes necessary for the normal development of the human body. The chemical composition of milk has a great influence on its physical and chemical properties. Cow's milk is often used as food. In addition, sheep, goat, buffalo and camel milk are used. Milk with different fat content, dry milk, condensed milk, various milk-yogurt products and other processed milk products are sold. Chemical composition of milk. Milk from cows without regular distribution of its composition, it is a number of factors: the level of feeding cows, types and quality of fodder, proper storage, maintenance, care of cows, their age, weight, lean-fatness, production direction, breed, individual characteristics, physiological constantly changes under the influence of conditions and circumstances. cow's milk, its chemical composition, physiological properties and full value of fodder, it differs from other animal milk due to its fast digestibility. According to its composition, it consists mainly of two types: water and dry matter complex. The water contained in milk acts as its serum (plasma) and colloid

system as a solution of dry substances in it. The amount of dry matter in milk is an important indicator in determining its nutritional level. It has been determined that cow's milk contains different amounts of water and dry matter, as well as its constituent elements. Cow's milk is consumed the most.

Also from the milk of sheep, goats, buffaloes, camels and reindeer and other animals used, composition of milk of animals, their type, age, nutrition and varies depending on storage conditions, lacing period, and season. Milk proteins mainly consist of casein, albumin and globulin. The coagulation properties of casein under the influence of rennet enzyme and weak acids are used in the production of cottage cheese, cheese, and casein. Albumin plays an important role in ensuring the growth process of a young organism, and globulin plays an important role in the formation of immune cells. Milk proteins are well absorbed by the body. According to the chemical composition of milk fat, it consists of a mixture of glycerides. The fat particles that rise to the surface in the cooled milk form the cream. Lactose in milk is a disaccharide, a pure white crystalline powder, which can easily be used in various fermentation processes.

Mineral substances in milk: macroelements - calcium, phosphorus, sodium, potassium, sulfur, chlorine, magnesium, etc. There are trace elements - zinc, copper, manganese, molybdenum, iron, silver and others. Milk contains enzymes (the most important of which are lactose, peroxidase, lipase, amylase, phosphatase catalase), hormones (oxytocin, prolactin, thyroxine, folliculin, adrenaline, insulin, etc.), which help to develop immunity against diseases. Freshly milked milk contains antibacterial substances (lacterins), so it has bactericidal properties. Freshly milked milk retains its resistance to bacteria for 2-3 hours, therefore, after cooling, the milk is immediately cooled to a temperature below 0, at 4-6 °C, milk can be stored for two days. All healthy dairy products are fairly conventionally divided into three subgroups: milk and liquid milk products, solid protein-fat products (concentrates) and butter. The group of liquid milk products includes drinking milk, cream and milk-yogurt products. Drinking milk is a fresh milk product with a fat content of usually 0.5 to 6%. It is made from natural (or reconstituted from dry milk) raw milk without the addition of non-dairy components and heat treatment. Dry milk (milk powder) is produced using curtain storage or spray drying method of natural milk raw materials in order to create long-term (6 months or more) storage reserves. At the same time, the nutritional and biological value of the product decreases due to the partial absorption of vitamins, the decrease in the popularity of amino acids and the loss of other nutrients. However, dry milk is a high-value product that retains a significant part of the properties of natural milk. Dry milk should be reconstituted into a liquid product, in which its solubility should not be less than 70%. The spray drying method allows to achieve relatively higher solubility - 98%.

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