



УНИВЕРЗИТЕТ У НОВОМ САДУ  
UNIVERSITY OF NOVI SAD

## TOP ACHIEVEMENTS 2021

### FACULTY OF TECHNOLOGY

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#### Registered patent at the national level (No. 61625) - Kombucha-fermented fresh cheese

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The patent fresh cheese fermented with kombucha refers to the production of a new type of fresh cheese. The technical problem solved by the subject invention is obtaining a new type of milk product - fresh cheese fermented with kombucha. The essence of the invention is the application of kombucha inoculum for the production of fresh cheese, which improves the quality of the cheese compared to the product obtained using a mesophilic starter culture. According to the chemical composition and sensory properties, fresh cheese fermented with kombucha meets the conditions prescribed by the food regulations. Using kombucha as a starter culture shortens the coagulation time of milk, improves the production process and contributes to better technological characteristics of the new type of fresh cheese. Fresh cheese fermented with kombucha is a completely new high-value product with specific nutritional and sensorial properties intended for different categories of consumers.

