

Improvement in Processing of Mongolian Traditional Dairy Product

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ABSTRACT

Mongolian traditional methods of processing milk has thousands year of history and contains all achievements of modern sciences in accordance with milk content and characteristics of pasteurized animals.

We experimented 3 methods for “Eezgii”, they was traditional, vacuum and Ohmic heating.

Mongolian people like milk products in summer and autumn, while in winter and spring meat is preferred. Besides that, flour or rice is eaten quite a lot with milk and meat in all seasons of the year. We will to give milk production to Mongolian population on whole year.

And we have been interested in an improved processing of dairy products, especially traditional products “eezgii” (coagulated and evaporated dairy product).

“Eezgii” is very good for human health and especially for liver and stomach. “Eezgii” is a milk protein based product.

The transmission of traditional methods of milk production procession into industrial manufacturing method is motivated by growing number of urban population in cities, and who interest in it has grown remarkably.

Then we will change traditional method “eezgii” to industrial method. This method will be Ohmic heating process.