

**Title** **Process for obtaining yogurt from goat's and cow's milk**  
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**Description**  
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The result of the invention is that the addition of blanched fruit puree before the fermentation stage improves the composition of the substrate for the development and multiplication of lactic acid bacteria, positively influences the number of viable microorganisms, due to the presence of prebiotic and nutritional factors, reduces fermentation time and allows to obtain yogurt with increased biological value with high sensory and rheological characteristics and with multiple benefits for the human body. The synergism between lactic acid bacteria and biologically active substances in fruits prolongs the shelf life of yogurt, keeping under control the microorganisms of spoilage.