

## **Method of biotesting is an alternative method of assessing changes in the quality of milk during heat treatment**

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### **Abstract**

In the article primary testing to assess the quality of heat-treated milk system of biocontrol proposed and conducted, based on the yeast *Saccharomyces cerevisiae*. Pasteurization standards are 76 °C, 5 min and 90 °C, 20 s provide higher biological activity and growth-stimulating properties of goat milk in comparison with other pasteurization standards (65 °C, 30 min and 95 °C, 5 min).