

Method for sauce production includes preparation of normalised milk mixture, homogenization, pasteurization at a temperature of 90-95 °C for 2-10 minutes, souring and ripening at a temperature of 40-45 °C, cooling of yogurt, and mixing with flavoring agent , wherein plant fiber from rye bran is used as filler in an amount of 1.5-3.5%, which is subjected to expansion in pasteurized milk whey, taken in a ratio to said filler of (2.5-3.5):1, prior to mixing with yogurt.