

Method for obtaining heat-stable emulsion system based on milk raw materials, where whey protein concentrate is used as milk raw material. In the first stage, emulsion is prepared at a temperature range of 60-65 °C, followed by stabilization of emulsion system in the second stage by introducing fatty suspension of rapidly dissolving hydrocolloids - xanthan gum and modified starch - followed by pasteurization at 87-90 °C for 10 minutes.