

Method for yogurt 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. Additionally, 3-5% of dietary fiber and wheat bran mixture is added in a ratio of 1:(10-15), which, prior to mixing with yogurt, is subjected to expansion in milk whey at a temperature of 38....42 °C for 5-10 minutes, taken in a ratio of 3.5:1 relative to dietary fiber mixture.