

Method for producing lactic cheese from goat milk involves pasteurizing milk normalized by mass fraction of fat, taking into account its protein content, cooling it to the fermentation temperature, adding an additive, introducing bacterial starter culture, calcium chloride and milk-clotting enzyme. The additive is added to the milk prepared for fermentation after introducing bacterial starter culture. The additive used is 1.0–1.5% powder of *Aronia melanocarpa* black chokeberry fruit fiber, which is pre-hydrated and dispersed in pasteurized goat milk, taken in a 10:1 ratio to the powder, for 7–10 minutes, with mechanical stirring until a homogeneous suspension is formed.