

Method for producing cheese sauce involves the use of a milk-protein base, a fat component, water, salt, a mixture of cheese-melting salts, a structure-forming agent, melting, homogenization, packaging, cooling. Low-fat sour milk cheese is used as the milk-protein base in an amount of 31–51%. Milk cream is used as the fat component in an amount of 15–25%. Apple pectin in fiber is added as a structure-forming agent and a source of biologically active substances in an amount of 2.5–3.5%, which, prior to addition to the milk-protein base, is subjected to swelling in water taken in a 3:1 ratio to this additive, followed by heat treatment at a temperature of 93–97 °C for 4–5 min and cooling to a temperature of 18–22 °C.