BAKERY TECHNOLOGY FOR CHILDREN WITH VITAMIN D DEFICIENT STATES

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Meaningfulness of osteoporosis problem is difficult to underestimate through enormous prevalence in the whole world, heavy consequences of disease, caused by the breaks of vertebrae and bones of peripheral skeleton. Since 1976, when children rheumatology was distinguished as independent specialty, up to present times , researchers have engaged actively in the study of children secondary osteoporosis, development of the newest methods of diagnostics and treatment.

The basis for the formation of health and necessary condition for the harmonious growth, physical and neuropsychological development, good training is complete balanced nutrition. Food has significant impact on health, performance and child lifespan. Most kids eat cheap products with low biological value, but with high energy value. In addition, Ukrainian children have so-called "hidden hunger" due to micronutrient deficiency in their diets: vitamins, especially vitamins A, E, C, D, macro-and micronutrients (iodine, iron, calcium, magnesium, fluoride, selenium).

Assortment analysis of bakery products for children of preschool and school age has shown, that nowadays it is not sufficient. For expansion of the range it is important to include natural products in the formula of bun goods and not to use synthetic ingredients such as flavorings, preservatives and antioxidants. Such scientific solutions can reduce the risk of allergic reactions in children and give an opportunity to increase the absorption of nutrients. The creation of bakery technologies for preschool and school age children on the basis of natural dressers, provide them with high quality and nutritional value, is an urgent task and has practical value.

For realization of this goal it is necessary to solve the following tasks:

• justify scientifically the selection of calcium-containing natural raw materials and vitamin D for the enrichment of bakery products;

• explore the production technological aspects of new products, the quality of finished products and their microbiological stability.

KEY WORDS: macro-and micronutrients, vitamins, meaningfulness of osteoporosis problem