

51. SPECIAL PRODUCTS USING NON-TRADITIONAL RAW MATERIAL

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Traditionally, in our country, meat products are made from beef, pork and poultry. However, from the point of view of the science of food, these types of raw meat is largely inferior to the meat of wild animals, which has always been a healthy and nutritious food, as wild animals eat only natural forage. Moreover, they live far away from industrial areas, have active mode of life, which positively affects the consistency of meat, it is quite dense and contains of a small amount of fat. Taking into account these factors, meat has high nutritional and dietary properties at the same time.

Wild ungulates take high, and in many countries leading role in hunting industry, in addition, the benefits are obvious exploitation of wild plant mammals, such as: more complete and efficient use of unproductive lands, a wide range of different food consumptions, and hence low cost of meat, resistance to diseases and natural disturbances, high commercial quality of meat, delicious, dietary and anti-cholesterol qualities of meat, possibility of multiple use (industrial, sport hunting, and various forms of breeding).

Development and diversification of special products through the use of alternative raw materials of animal origin are urgent task today. Compared the chemical composition and physical properties of the meat of wild boar. Established that it contains meat compared to pork more water and protein, less fat, and has a lower calorie content.

In order to improve the functional and technological properties of raw meat from wild boar meat, including smell, taste and tenderness of a study on the selection of natural ingredients and determined their optimal content to create marinades.

Pickling as a process is very popular in the meat processing industry that is capable of curing all the details of how to play with the taste of meat and give it new shades of taste. Marinade – is a specific blend of spices, additives and liquids. There are different shades of flavour: spicy, sour, sweet, salty, exotic, herbal. There are three components of marinade: acid, fat and flavor.

Many plants contain acidic substances that can be used in preparing acidic marinades. And already separated and technologically complete substances such as wine, beer, apple, currant, lemon, orange, grapefruit or pineapple juice, table vinegar. This also includes milk and dairy products (yogurt, milk, milk powder). But one should not overdo with these substances, especially vinegar. Exaggeration of table vinegar and other acidic substances makes the meat tough and dry. Vegetable oil helps soften the meat and retain its juices and also helps to be presented as seasoning meat. To prepare the marinades rape, olive, basil, sunflower oil, pumpkin seed oil or walnut are being used. To add interesting shades of flavor add a few drops suit of sesame oil or truffle oil, which will provide meat with fine taste and elegant aroma.

Special meat products should be an integral part of the diet of people. The use of natural ingredients in recipes meat products will allow to create a special product.

Literature.

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