

26 – 29 May 2013, Kyiv, Ukraine

### Improvement technology semis culinary of poultry

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Muscular tissue in poultry dense and close-grained. In comparison with slaughtered animals, it is less permeated by connective tissue, more tender and friable, and therefore better absorbed by the human body. In chicken meat much muscle tissue, thus it differs from the meat of animals that have denser connective tissue. Due to even distribution of fat between muscle bundles poultry has delicate texture, a pleasant taste and aroma. Red meat contains less than white, nitrogenous extractives and more fat. Most developed pectoral muscles, which share almost equal to the mass of other muscles.

In terms of nutrition physiology poultry is an important source of protein in the diet of both healthy and sick people. Today poultry meat consumption per capita in most countries is on the second line after pork and perhaps in the near future, it will take first place. Fowl nutritious and easily digestible (93%). The meat contains minerals potassium, sodium, phosphorus, calcium, iron, and copper since. In many poultry extractives as broth, fragrant, causing increased excretion of digestive juices, and it promotes better digestion.

The aim of our work is to improve production technology of meat products, namely chicken "popcorn" by making the recipe carotene in the form of plant material (pumpkin) and activation of protein ground meat by adding food alumina.

Carotene (Latin carota) -  $C_{40}H_{56}$ , soluble orange-yellow pigment from the carotenoid group, the precursor of vitamin A. The norm for body vitamin A 1.5 mg, carotene to 4.5 mg in 1 kg of carrots contains from 50 to 200 mg carotene concentration of carotene in pumpkin 5 times higher than carrots.

Alumina – a natural form of distribution of aluminium oxide  $Al_2O_3$ , the quantitative composition of the earth's crust, he is second only to silica.

Investigation into functional and technological indicators possible modifications combined ground meat from chicken using hydrophilic forms of alumina allowed bacteriostatic increase stability and functionality of food products from poultry quick cooking.

KEY WORDS: meat, chicken, pumpkin, carotene, alumina

Indicate type of presentation: ☐ Oral ☒ Poster