



### **Progress in Research of Food Technologies Based on Dried Food Materials**

Pogozhih, M.I., Yevlash V.V., Nemirich O.V., Maksymenko A.E., Tarasenko T.A.

National University of Food Technologies  
 68, Volodymyrska St., Kyiv, Ukraine, lyavinets@gmail.com

The key point of food and restaurant industry enterprises is the introduction of resource-saving and competitive technologies. Today, companies like bistro are growing in popularity because of the convenience for population to receive services and relatively low cost of culinary products. However, the nutritional value and naturalness of food products in these companies does not always meet the balanced nutritional standards, and these criteria come to the fore for the modern consumer.

To solve these issues is possible by using dried food products in technological process. Dried foods are used in diets of special contingent: Geologists, sportsmen, military and other categories. A special role of these products is paid making state reserves of food. They can be used in restaurant, institution, including fast food chain enterprises (bistro).

Therefore, the concept of work is to develop functional and technological properties of raw dried food, which is the basis for improving technology, expanding the range of foods that can adapt technologies for various conditions (restaurant management, bistros, military-industrial complexes).

In the course of implementing the concept following functional and technological properties of food products, which are derived by method of drying the mixed supplying the heat were: organoleptic properties, given dispersion, water absorbing, water-retaining, lipid absorbing, emulsifying capacity and aggregate stability as well as quality and safety.

Based on the multi-dimensional complex investigations, technology of meals and food products involving the technological flux dried foods were improved.

The proposed innovative approach improves nutritional and biological value of food consumption to avoid seasonal vegetables, simplify operations with mechanical cooking meat and vegetable raw materials, reduce the process of cooking and culinary products and expand their range, to reduce the area of warehouses and production facilities.

**KEY WORDS:** dried food materials, functional and technological properties, food technologies