

USE OF GRAPES PROCESSING PRODUCTS IN DEVELOPING INNOVATION CONFECTIONERY TECHNOLOGIES

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Confectionary products are labeled as a high-caloric foodstuffs with a high content of carbohydrates, fat and the low content of biologically active components.

Recently, much more attention is focused on the scientific researches and the development of ways of processing plant raw materials with high content of biologically active substances.

When formulating the confectionery articles the nontraditional types of raw materials are not only to provide the unique biochemical properties. They are intended for bearing certain function-technological properties in order to provide the confectionary articles with original organoleptic properties (flavour, smell, structure) and with the proper quality in the course of storage. The promising direction is represented by developing technologies for new kinds of confectionary articles with the use of grapes processing products. For confectionary industry the most interesting are grapes peel and the seeds as sources of biologically active substances such as vitamins, macro- and microelements, phenol compounds, plant fiber, organic acids, irreplaceable amino acids, are of the intense interest.

The technology of processing of grapes marc has been developed. The results are hydrolized puree and jam with higher pectin content, which were applied as a base for further production of confectionary.

The function-technological properties of grapes raw materials and impact on changes in physical-chemical and structural-mechanical properties of semi-finished products and the final products have been investigated.

Puree, supplies, jelly with sugar from grapes peel are recommended to use as fillings for caramel and wads, in production of the cream in order to extend the expiry date and to improve the organoleptic properties, in production of whipped candy substance (such as soufflé), fruit jelly centers of candies and marshmallow.

Thus, the use of grapes processing products enables us to offer new assortment of confectionary with natural dyes, antioxidants, increased nutritive and biological value, possessing original organoleptic properties.

KEY WORDS: grape marc, confectionery, hydrolized puree.