

## **Technology of Emulsion Sauces Using Zucchini Powder**

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Sauces of emulsion type, including dressing became common in peoples diet are represented by polycomponent systems. They are composed by water, oil, emulsifiers, stabilizers and structure agent and also by taste and nutritional supplements that provide different taste, flavor, shape and nutritional value.

One of the possible ways of optimizing lipid balance and appropriate quality dressing is the use of dried plant material. This technological approach allows variation in fat ingredient, reducing it in recipes by making structurenatural. Based on the obtained powder with zucchini dispersion 35...40 microns, which is the source of anionic polysaccharides (pectin) and therefore plays role in dressing dispersed environment.

Application of the technology of producing of powder with zucchini besides allowing naturalness, allows to avoid seasonal vegetable consumption, simplify transactions with mechanical culinary processing, shorten the process of cooking and culinary products and expand their range, reduce the area of warehouses and production facilities for the storage of vegetables. This is a promising issue, especially for exactly for the restaurants, including the bistro type.

The study of organoleptic quality dressing found advantages in design with the addition of 15% powder from squash to the mass formula mixture. Rheological characteristics of new sauces with vegetable raw materials are defined. It is shown that due to the high moisture retaining ability and lipid absorbing powder from cabbage polydispersion structure, which is the dressing, the viscosity of the new product exceeds that of the control sample at the same mass fraction of solids. Emulsion stability is established while adding powder from cabbage. Chemical composition of the dressing with vegetable powder, which resulted in reduction of calories and increase of nutritional value, is calculated.

Thus, the technological process of emulsion type sauces production involving plant material - powder from zucchini, is proposed.

KEY WORDS: zucchini powder, emulsion sauces, organoleptic quality, rheological characteristics

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