

THE SECOND NORTH AND EAST EUROPEAN CONGRESS ON FOOD

NEEFood-2013 Kyiv

May 26-29, 2013

NUFT, Kyiv, Ukraine

Organized by:



National University
of Food Technologies

and



Association
«Higher Educational Institutions and
Enterprises of Food Industry
UkrUFoST»

In cooperation with:





Dear delegates, guests, ladies and gentlemen,

On behalf of the UkrUFoST and National University of Food Technologies, on behalf of the whole community of Ukrainian food scientists and technologists I am pleased to welcome our colleagues from abroad on the hospitable Ukrainian soil and our Ukrainian colleagues in our University.

The International Scientific Committee, Technical, Staff Committees did their best to organize this Congress to facilitate bridging between the scientific schools, to provide an ample opportunity for every participant to share his or her achievements, to learn what his or her colleagues are active at.

The focus of the Congress will be put on the modern problems and challenges which we all are facing. We, as food scientists, are deeply concerned first and above all with the people's well-being and health, we keep ourselves responsible for food safety, food security and sustainability. Since we, as educators, teach our students at every field adjacent to the food production, we understand more than anybody the problems of integral approach in food production and especially when developing new products. We also put a special emphasis on the problems of energy and resources saving, environmental protection related to the food manufacturing, every aspect of food chain operation including food refrigeration and storage.

Food product expertise lately became a focal point of our research. Last year we started training specialists in the Food Expertise and Standardization. Surely, all our efforts, as a Ukrainian community of food specialists, are aimed at the social well-being and safety. We also have an idea to share our achievements in the field of generic foods, national brands, preventive and special foods.

It is necessary to specifically point out that nowadays in a modern society all problems and challenges we face must be dealt with in an integrated manner; insofar we cannot solve one problem at an expense of another. I mean that an increase in productivity and implementation of new technological processes must not only satisfy the requirements of safety, security, highest hygienic requirements, but they must be energy efficient and environmentally friendly.

Thus, here at the Congress we have to proceed with the promotion of multidisciplinary integrated research approaches.

Formulating the schedule of our Congress we tried to allocate enough time for the sessions with oral presentations as well as to facilitate eye-to-eye contact between colleagues during the poster presentations. We also had a strong urge to show to the utmost the hospitality of our nation. Therefore, you will be given a good chance to participate in the cultural event.

The International Scientific Committee was delighted to receive

Dear colleagues,

You were given the Programmes of our Congress, in which you can find all information concerning plenary presentations, session orally presentations as well as the schedule of poster sessions.

Poster presentations have been organized in two sessions, the details of which you can find in your programmes. Each session will exhibit nearly 150 posters presentations. The delegates are invited to visit posters sessions and have eye-to-eye contact with the authors during coffee-breaks and special poster sessions. The members of the Organizing and International Scientific Committees did their best to develop an extended cultural programme, which will include "The Europe Day" Celebration; also you will be given a chance to participate in the boat trip on the Dnieper River.

Dear friends,

Let me greet you one more time, wish you every success, express my sincere hope that this Congress will turn out a proper place for establishing new contacts, mutually fruitful exchange of ideas.

I would like to express my deep appreciation to the members of the International Scientific Committee, Technical Secretariat for their hard work and relentless efforts invested into the organization of this Congress.

Kind regards,

Sergii Ivanov

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LOW-CALORIE MEAT TECHNOLOGY DEVELOPMENT

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The imbalance between human body energy and consumed meals amount is the most urgent problem *today*. *Widespread diseases are overweight and obesity.*

It was believed that bran obtained during the processing of high-quality grain flour is incidental and low-value products. Food products are widely put wheat bran in order to enrich their dietary fiber. Fiber wheat bran swelling in the stomach and rapidly increasing in volume creates the illusion of fullness, preventing overeating and thus dialling of overweight and obesity. Dietary fiber Just Fiber - is a multipurpose food additive that replaces high-calorie bulking and reduces the energy value of product. Fibres thermos table, good bind of moisture and fat, enhance the action of emulsifiers, significantly improving the structure and texture of the finished product, stabilize flavour and aroma.

In split meat preparations fibers stabilize their rheological properties, improve process of formation and eliminate *accumulation the fat* in the walls forming apparatus. Significantly reduced loss during frying foods. When product freezing hydroxyl groups and cellulose molecules join water, not allowing them to crystallize. So the next time frozen ice crystals do not destroy muscle tissue, preventing water leakage and meat juice. Thus greatly reduced moisture loss during defrosting and heat treatment.

Due to the high content the ballast substances, dietary fiber Just Fiber indispensable in the recipes of dietary products designed for clinical nutrition. Dietary fiber has Just Fiber good connection with plant and animal proteins, so they can be used in various recipes.

Using wheat bran and bamboo fiber in recipes split preparations reduces calories and get a product with high physical-chemical and organoleptic characteristics.

KEY WORDS: dietary fiber, functional products, meat preparations, wheat bran.