

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:





DISTILLATION.....	
Bandurenko G., Vinnov A., Maevskaya T.	
ALTERNATIVE PRODUCTION OF SURIMI IN UKRAINE.....	261
Silchuk T., Drobot V., Kokhan O.	
TECHNOLOGY OF SHELF LIFE BREAD EXTENDING.....	262
Sharan L., Bura G., Arsenyeva L., Sharan A., Kokhan O.	
PROSPECTS FOR THE USE OF SEA KELP IN TECHNOLOGY OF PASTRY PRODUCTS.....	263
Roglev J., Gavrysh A., Dotsenko V., Lykjanez G.	
CURRENT APPROACHES TO THE TECHNOLOGY OF BAKERY PRODUCTS MADE FROM FROZEN PREPARED FOOD.....	263
Myroshnyk Yu., Havrish A., Dotsenko V., Okopna Ya.	
USING WILD PLANT MATERIAL IN PASTRIES.....	264
Dorohovich V., Iazorenko N., Mykhailova N.	
CONFECTIONERY TECHNOLOGY FOR PATIENTS WITH DIABETES AND CELIAC DISEASE.....	264
Kulinich V., Gavrysh A., Dotsenko V., Smirnova J.	
FLOUR CONFECTIONERY PRODUCTS FOR PEOPLE SUFFERING FROM COELIAC DISEASE AND DIABETES.....	265
Golikova T., Yurchak V., Voloshchuk G., Kokhan O.	
IMPROVEMENT OF THE EGG MACARONI PRODUCTS QUALITY.....	265
Bortnichuk O., Gavrih A., Dotsenko V., Kokhan O.	
BAKERY TECHNOLOGY FOR CHILDREN WITH VITAMIN D DEFICIENT STATES.....	266
Hrebeniuk I., Bondar N., Yurchuk L.	
LUPINE FLOUR USING IN TECHNOLOGY OF RESTAURANT INDUSTRY ESTABLISHMENTS PRODUCTION.....	266
Pereguda M., Kharchenko E., Korzh T., Koretskaya I., Dotsenko V.	
EXTRUSION TECHNOLOGY FOR VEGETABLE PROTEIN PRODUCTION.....	267
Karpovych I., Krapyvnytska I.	
USING NATURAL SORBENTS FOR GLUCOSE SYRUPS DECOLORATION.....	268
Reznichenko Yu.	
IMPROVEMENT OF PREVIOUS LIME-CARBONATATION PROCESS.....	268
Koshova V., Kuts A.	
THE DIFFERENT YEASTS FERMENTATION OF THE WORT EFFECT RESEARCHES AND THE FINISHED BEER QUALITY.....	269
Martesnyuk A., Pastushenko I.	
USING OF SHUNGITE FOR CLEANING SUGAR SYRUPS.....	269
Furmanova Y., Korzh T., Shapovalenko O., Suprun-Krestova O.	
HOW TO EVALUATE THE QUALITY OF "PUFFED" BUCKWHEAT?	270
Yanyk T., Yvtushenko O., Baranova K.	
TECHNOLOGY DEVELOPING OF FLAX SEEDS DRINK.....	270
Pastuh H., Hrabovska O.	
THE INVESTIGATION OF TECHNOLOGICAL CONDITIONS OF PECTIN WITHDRAWAL FROM POTATO AND STUDY OF ITS STRUCTURE.....	271

Section GLOBAL CHALLENGES AND COMPETITIVENESS

Myts I.	
HOTEL INTELLIGENT BUILDING MANAGEMENT SYSTEM.....	272
Veres K.	
PROSPECTIVE TRENDS OF GASTRONOMIC EVENT-TOUR.....	273
Sologub Yu.	
WINERY AS A TOURIST RESOURCE IN HUNGARY.....	273
Basyuk D.	
ENO-GASTRONOMIC TOURISM AS A MARKETING TOOL OF DOMESTIC MANUFACTURER.....	274
Meletev A., Svirchevska O., Protsenko A., Protsenko L., Mykhailov M.	
THE COMPETITIVENESS OF TYPE HOP PELLETS 90 OF THE DOMESTIC	274

USING WILD PLANT MATERIAL IN PASTRIES

Yulia Myroshnyk¹, Andriy Havrish¹, Victor Dotsenko¹, Yana Okopna¹

¹*National University of Food Technologies, 01601, Volodymyrska St., 68, Kyiv, Ukraine, Juliet_5@ukr.net*

The stage of development institutions restaurants priority remains the creation of a special food trend at the present time. Among the wide range of restaurants significant share the pastry. Moreover, their chemical composition is characterized by a high content of carbohydrates, fats and is unbalanced by amino acids composition.

Solving this problem is possible by making the recipe of natural ingredients with alternative raw fruits and berries, which are rich in vitamins, dietary fibers and polyunsaturated fatty acids. Alternative materials have a wide range of functional properties that will affect the properties of flour foods, technological process, adjust the properties of the structural components of the raw material in the desired direction, improve physical and chemical organoleptic characteristics of products, provide new quality indicators to improve the nutritional value and adjust their chemical composition.

Promising additives for confectioneries find powders with fruit. Fruit powders are the dry concentrate fruit pulp and juice, which contains proteins, cell protoplasm, pectin, minerals, and monosaccharides. The main component of fruit powders and carbohydrates are represented mainly in the form of glucose and fructose.

The studies about powders from apples, pineapples, bananas, black currant and sea buckthorn are known today. But there are only a few studies about powders from wild herbs.

Flour confectionery products technology is used by recycling ash red and blueberries, which are mainly selected powder and paste. This commodity form from wild fruits and berries raw materials contributed to the prescription compositions yeast and biscuit type dough.

Innovative products are characterized by increased food and biological value, organoleptic quality, improved by structural and mechanical properties.

Prospects for further research are the documentation developing and innovations implementation in production.

KEY WORDS: technological process