

## **FORMATION OF A NANOSTRUCTURE OF BUTTER: POLYSACCHARIDE OF INULINE COMPOSITE**

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Technology of formation molecular composite with the butter and polysaccharide of inuline was developed. The results of electron scanning microscopy (SEM) and IR spectroscopy confirmed what: (i) inuline promotes the formation of dendrite structure on the surface of monomolecular crystalline fatty layers, which connected between itself for principle " top to hollow ", (ii) aggregates of crystales between globules of fatty structure of butter consist from polyhedrons, which are created by monomolecular crystalline layers, which also have dendrite structure and include the nanoparticles of water phase , (iii) inuline promotes increase the quantity not destroyed fatty globules, (iiii) the quantity of fatty globule increases that is connected with formation additional concentric monomolecular crystalline layer on globule surface. Monomolecular layers are forms of consequence of hydrogen - inuline bonds with components of hydrated shells fatty globules. It is developed mechanism of formation an dendrite structure fatty phase of butter.