



26 – 29 May 2013, Kyiv, Ukraine

Improvement of the Technology of Meat and Meat Containing Products Using Intermediate Product from Mushroom

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Nowadays, the deficiency of animal proteins in the diet of the population led to the intensive development of new tendencies in meat products technology. Besides, it is the optimal components which of meat and non-meat food components which contain protein to get well-balanced according to the biological value of food products of high quality.

The analysis of the latest investigations and publications showed that mushroom raw material is one of the perspective sources of vegetative protein due to vast expansion, high nutritive value and presence of the corresponding functional properties. Accordingly, necessary to implement new technologies in the meat industry and in the food industry in general.

The researches are devoted to the scientific grounds and development of technology of phytogetic additives and combined meat products that contain these additives. On basis of the research of *Pleurotus Ostreatus* mushrooms, it has been worked out the technology of powder-like intermediate product from mushrooms and structured intermediate product from mushrooms that makes possible to get safe food products.

As a result of multiple investigations, the technology of the pate production with proteins and food fibres of vegetable origin was developed.

Theoretically based and experimentally verified technology combined with the use of meat and intermediate product from mushroom. The influence of their on physical-chemical, functional-technological, structural-mechanical, microbiological characteristics of pate has been investigated.

In the present work, chemical composition, biological values, microbiological and organoleptic indexes of the developed products are investigated.

As a general conclusion it can be stated, the obtained results confirm the possibility of effective use of meat products with intermediate product from mushroom.

KEY WORDS: powder-like intermediate product from mushrooms, meat and meat containing products, product safety, technology.

Indicate type of presentation: Oral Poster