

LUPINE FLOUR USING IN TECHNOLOGY OF RESTAURANT INDUSTRY ESTABLISHMENTS PRODUCTION

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In many countries of the world, including Ukraine, there is insufficient provision of population with the protein foodstuffs. Thus, the deficiency of protein in the diet of the Ukrainians is not less than 25%. Therefore the attention of researchers, developers of new food technologies and medical epidemiologists is more and more focusing on the of protein containing raw materials of plant origin that have a valuable chemical composition, not for feed but for nutritional purposes.

Scientists have proved that dietary lupine is an alternative to soybeans and soybeans products used in recent decades, so far as due to the content and biological value of protein lupine does not yield to soybeans, and the level of protein digestion is even higher. In addition, seeds of dietary lupine are characterized by a high level of fat (10 ... 14%), rich in oleic acid and β -tocopherol, a significant amount of dietary fiber (28%), mineral elements and it practically does not contain antinutrient substances.

However, the volume of this culture use in Ukraine, as raw materials for food industry does not correspond the potential abilities that is connected with the absence of certain traditions in nutrition and insufficient development of processing technologies of lupine seeds.

Second courses and sweet dishes from cereals grains (cutlets, rissoles, baked puddings on the basis of wheat, barley, rice, buckwheat, corn groats) are widely use and accessible dishes, primarily in the system of catering at schools, kindergartens and educational institutions in which children repeatedly throughout the day get food services. However, cereal dishes are characterized by unbalanced chemical composition in which easily digestible carbohydrates and starches are dominated.

With the aim of improving the nutritional value and widening of assortment of dishes of restaurant industry establishments, the flour, of white dietary lupine was included to culinary dishes: such as pancakes, dumplings. While elaborating recipes of dough for flour culinary dishes, the flour of dietary lupine was injected together with wheat flour, reducing the equivalent amount of wheat flour.

During the studies of finished products, it was determined the change of organoleptic and physical and chemical quality.

KEY WORDS: food lupine, protein, nutritive value, chemical composition, meal, restaurant management, restaurant industry