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UNDER THE AUSPICES OF:

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The congress addressed the following topics:
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- **Food Expertise and Safety**
- **Food Technologies**

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FRUCTOSE-INULOOLIGOSACCHARIDE SYRUPS EXTRACTION FROM CHICORY

Currently relevant is the development of domestic food products of therapeutic and preventive purpose, based on the local vegetable raw materials. The important area (direction) of this development is the industrial processing of chicory. It is known that chicory is inulin-containing raw material rich in a large number of valuable biologically active compounds of protective and prebiotic action.

The purpose of our study was to obtain fructose-inulooligosaccharidesyrups for further application in the production of healthy nutrition products.

Basing on the industrial demands and on the modern food industry needs, the principal technological schemes of fructose-inulooligosaccharidesyrup production out of fresh roots as well as out of the dried chicory powder were suggested.

The main advantage of suggested schemes is the possibility to use for the syrups production the existing equipment for the production of sugar and starch syrup. Also, the application of the scheme allows to save in the final product the maximum possible amount of microelements of recreational and preventive action, and to most fully remove fructose and fructose-inulooligosaccharide.

KEY WORDS: *fructose, syrups, chicory, extraction*