

### 35. Prospects for the use of waterfowl in the technology of meat products

**Anna Guralevich, Oksana Moskalyuk, Oleksandra Hashuk**  
*National University of Food Technologies, Kyiv, Ukraine*

**Introduction.** In Ukraine, poultry farming is developing rapidly. Chicken accounts for almost 50% of meat consumption.

Unfortunately, the use of waterfowl meat in the production of cut semi-finished products and sausages has not become widespread in Ukraine, although this meat is a promising raw material for the meat industry in terms of physical, chemical, functional and technological indicators, nutritional and biological value. In addition, it should be noted that due to the greater mass of carcasses of ducks and geese for industrial fattening, their use as raw material for meat production, compared with poultry meat, is more profitable [1].

**Results.** The direction of fattening, species, age characteristics, as well as breed significantly affect the technological characteristics of poultry meat.

The meat of waterfowl of different species is characterized by a high content of complete proteins, lipids with a high level of polyunsaturated fatty acids, the consumption of which provides the human body with essential nutrients [2, 3]. Increasing the profitability of waterfowl production in many cases is determined by the fuller use of by-products of processing and rational use of meat carcasses and offal. Of the by-products of waterfowl, the liver, stomach and heart are used for food purposes.

Mulard ducks are a hybrid obtained by selective crossing of musk duck with Peking duck. This meat breed was bred in France. Ideal for both industrial fattening and breeding at home. Mulard meat is very tasty, dark in appearance and tastes like beef. It is high-tech: it can be stewed, smoked, canned, used for minced meat, etc., because it is leaner than in the Beijing breed.

**Conclusions.** The priority direction of innovative activity of meat processing enterprises is the production of economically available products of stable and high quality, which are able to satisfy the low purchasing power of the population of Ukraine.

However, it is possible to combine waterfowl meat with other types of raw materials used in the meat processing industry, using them as a substitute for poultry meat in recipes for combined meat and meat-based products [4], as well as canned food using m ' yas and waterfowl offal has good prospects, because it is not only profitable but also delicious.

#### References.

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