Creation of Functional Meat Products with the Use of Biomass of *Pleurotus ostreatus* (Jacq.) P. Kumm., Cultivated by Meal

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The relevance of the research in the field of healthy nutrition of the population directed on expansion of assortment of products with high biological value, because the food is a source of energy, plastic substances, which are necessary for building and reconstruction of protein structures of the organism, vitamins and mineral salts.

Of special importance in this aspect has a rational use of valuable kinds of natural raw materials, which include mushrooms. Their uniqueness is due to the relatively high content of protein and biologically active substances, dietary fibers. Repeatedly scientists have proved that the use of mushrooms is recommended for strengthening of the immune system, anemia, mental and physical fatigue, demineralization, uremia, normalizes blood pressure and cholesterol level, prevents the formation of cancer cells. The biological value of the proteins of mushrooms determined the optimal ratio of amino acids, as well as their high-quality content conforms to the needs of the human body in the best way. Mushrooms contain of sterols, phosphatides, ethereal oils and polyunsaturated acids (up to 67% of the mass of lipids), which are not synthesized in the human body.

For the scientific substantiation of a possibility of creation and development of functional products and products of special purpose, in the framework of the state subjects «Development of innovative technologies of meat products with mushroom raw materials that are nutrient adequate to health-improving, therapeutic and herodietary food» (ST № 0113U001426) at the Department of technology of meat and meat products is conducting research on the use in the composition of meat products (cooked sausages, sausage meat, loaves) the biomass of mushrooms, cultivated by meal of medicinal plants.

The results of the research revealed that *Pleurotus ostreatus* (Jacq.) P. Kumm. (oyster mushroom) growth with various intensity on selected different meal – seed of wheat germ, cucurbit, *Silybum*, *Linum*, oats, rose hips and walnut. It is set the maximum mushroom bioconversion of wheat germ meal, which is 40%, and bioconversion of *Linum* meal and oats meal at the level of 26,2% and 26.5%, respectively. The number of educated biomass of oyster varied from 7.5 g/l (on the walnut meal) to 24.1 g/l (on the wheat germ meal).

The method of computer modelling developed recipe of sausages, in stuffing by the replacement of beef and pork at the mushroom biomass of *P. ostreatus* in the amount from 10 to 30%.

It should be noted that the creation of meat products on the basis of nutrient-enriched edible mushrooms, with can growth on ecologically clean substrates, consistent with the concept of functional and therapeutic nutrition.