

## **THEORETICAL AND PRACTICAL ASPECTS OF COOKING FLOUR PRODUCTION TECHNOLOGY FOR SPECIAL PURPOSES**

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The current situation of the world population health, including Ukraine, necessitates eutrophy and creating products for special purposes. Unfortunately, in the world, more people face such diseases as diabetes, obesity of different degrees, endemic goiter, celiac disease, etc. Currently, among a wide range of special foods a demand for gluten-free products for celiac disease is growing.

Celiac disease is a hereditary disease associated with indigestion, caused by damage of the small intestine villi by food that contains special protein - gliadin (gluten) in wheat secalin in the rye, hordeyin in barley, avenyn in oats. Celiac disease is considered to be incurable, but you can fight it gluten-free diet, for example products that do not contain gluten. The alternative feedstock from wheat flour production is buckwheat, rice, corn, beans - chickpeas, soybeans, nuts, roots.

Analysis of the literature has shown that the issue of celiac disease in the world pays much attention - industrial production of gluten-free products established in Italy (firm "Dr. Shar"), Germany (firm "Glutano"), Sweden (firm "Finax"), Finland (firm "Molias ") and other countries. Ukrainian scientists are also working on this problem, but the range of foods for celiac disease is limited to bread and pasta, so the development of new gluten-free product types is urgently needed today.

Restaurants have large and diverse range of products: meat dishes and offal, fish and non-fish, dairy products, but quite a significant share in it takes, that is why this type of product is the subject of research. In order to develop technology for preparation of gluten-free flour culinary products the chemical composition and technological properties of buckwheat and rice flour have been studied. The using of the raw materials to expand the assortment of products for special purpose is feasible and appropriate. Innovative gluten-free products have good organoleptic quality and high nutritional and biological value.

**KEY WORDS:** celiac disease, gluten-free flour culinary products