

## **INNOVATIVE TECHNOLOGIES OF FERMENTED NON-ALCOHOLIC AND LOW-ALCOHOLIC BEVERAGES**

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Innovative technologies of fermented beverages with different content of alcohol were developed at the Department of Biotechnology of Fermentation and Winemaking Products of National University of Food Technologies.

Fermented beverages are produced by incubating mono- or associated cultures of the microorganisms. The following were taken into account when developing new technologies: an exclusive use of natural raw materials (grain, fruit, spice, aromatic, and medicinal ones, honey); the necessity of increasing a share of the health-care, functional, special and general health appointment beverages and the extension of their assortment; the appliance of mono- and associated cultures of the microorganisms with different types of metabolism; the use of new highly efficient strains of the microorganisms obtained on the basis of a target separation and selection, which allows to intensify technological process without additional investments; the introduction of new methods of the fermented wort processing that provides stable physico-chemical, high organoleptic rates and preserves the content of biologically active substances; the increase of the biological stability of the beverages with the ensuring of their bottling; the appliance of the bottling lines of the drinks in the kegs that allows to mobilize their transportation, including cafes, bars, and so on.

**KEY WORDS:** fermented beverages, microorganisms, stability