

THE SECOND NORTH AND EAST EUROPEAN CONGRESS ON FOOD

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Organized by:



National University
of Food Technologies

and



Association
«Higher Educational Institutions and
Enterprises of Food Industry
UkrUFoST»

In cooperation with:



Dear delegates, guests, ladies and gentlemen,

On behalf of the UkrUFoST and National University of Food Technologies, on behalf of the whole community of Ukrainian food scientists and technologists I am pleased to welcome our colleagues from abroad on the hospitable Ukrainian soil and our Ukrainian colleagues in our University.

The International Scientific Committee, Technical, Staff Committees did their best to organize this Congress to facilitate bridging between the scientific schools, to provide an ample opportunity for every participant to share his or her achievements, to learn what his or her colleagues are active at.

The focus of the Congress will be put on the modern problems and challenges which we all are facing. We, as food scientists, are deeply concerned first and above all with the people's well-being and health, we keep ourselves responsible for food safety, food security and sustainability. Since we, as educators, teach our students at every field adjacent to the food production, we understand more than anybody the problems of integral approach in food production and especially when developing new products. We also put a special emphasis on the problems of energy and resources saving, environmental protection related to the food manufacturing, every aspect of food chain operation including food refrigeration and storage.

Food product expertise lately became a focal point of our research. Last year we started training specialists in the Food Expertise and Standardization. Surely, all our efforts, as a Ukrainian community of food specialists, are aimed at the social well-being and safety. We also have an idea to share our achievements in the field of generic foods, national brands, preventive and special foods.

It is necessary to specifically point out that nowadays in a modern society all problems and challenges we face must be dealt with in an integrated manner; insofar we cannot solve one problem at an expense of another. I mean that an increase in productivity and implementation of new technological processes must not only satisfy the requirements of safety, security, highest hygienic requirements, but they must be energy efficient and environmentally friendly.

Thus, here at the Congress we have to proceed with the promotion of multidisciplinary integrated research approaches.

Formulating the schedule of our Congress we tried to allocate enough time for the sessions with oral presentations as well as to facilitate eye-to-eye contact between colleagues during the poster presentations. We also had a strong urge to show to the utmost the hospitality of our nation. Therefore, you will be given a good chance to participate in the cultural event.

The International Scientific Committee was delighted to receive

Dear colleagues,

You were given the Programmes of our Congress, in which you can find all information concerning plenary presentations, session orally presentations as well as the schedule of poster sessions.

Poster presentations have been organized in two sessions, the details of which you can find in your programmes. Each session will exhibit nearly 150 posters presentations. The delegates are invited to visit posters sessions and have eye-to-eye contact with the authors during coffee-breaks and special poster sessions. The members of the Organizing and International Scientific Committees did their best to develop an extended cultural programme, which will include "The Europe Day" Celebration; also you will be given a chance to participate in the boat trip on the Dnieper River.

Dear friends,

Let me greet you one more time, wish you every success, express my sincere hope that this Congress will turn out a proper place for establishing new contacts, mutually fruitful exchange of ideas.

I would like to express my deep appreciation to the members of the International Scientific Committee, Technical Secretariat for their hard work and relentless efforts invested into the organization of this Congress.

Kind regards,

Sergii Ivanov

TABLE OF CONTENTS

ORAL PRESENTATIONS

PLENNARY SESSION

Ivanov S. UKRAINIAN FOOD SCIENCE IN GLOBAL CHALLENGES CONTEXT.....	26
Lelieveld H. PEOPLE, PLANET, PROSPERITY, THE FOOD CHAIN AND DECENT REGULATIONS.....	27
Lelieveld H. EHEDG SCOPE OF WORK, GOALS, CERTIFICATION, MEMBERSHIP.....	27
Mannino S., Fuenmayor C. A., Benedetti S., Cosio M. S. NANOTECHNOLOGY FOR ENCAPSULATION AND RELEASE OF NATURAL BIOACTIVE COMPOUNDS.....	28
Bauman I., Benković M. PHYSICAL PROPERTIES OF COFFEE BASED POWDERS DURING STORAGE.....	28
Mager K. CHALLENGES IN HYGIENIC DESIGN ON DRY MATERIALS HANDLING (POWDERS).....	29
Mager K. DRY OR WET CLEANING - A FUNDAMENTAL CHOICE IN HYGIENIC ENGINEERING.....	29
Pittia P., Silva C.L.M., Schleining G., Costa R., Marshall R. BRIDGING EDUCATION, TRAINING AND RESEARCH FOR INDUSTRY AND THE WIDER COMMUNITY: THE ISEKI_FOOD NETWORK APPROACH.....	30
Kowalski A. THE COMMON AGRICULTURAL POLICY TOWARDS GLOBAL CHALLENGES.....	31

Section FOOD EXPERTISE AND SAFETY

Coelhan M., Hilger B., Fromme H., Völkel W. LEVELS OF CHLORINATED PARAFFINS IN HUMAN MILK FROM BAVARIA, GERMANY.....	32
Kolesnov Yu., Filatova I., Zadorozhnyaya D., Maloshitskaya O., Kolesnova A. A IRMS/SIRA STABLE ISOTOPE TECHNIQUE FOR IDENTIFICATION AND QUALITY CONTROL OF FOODSTUFFS IN PRACTICAL CASE STUDIES.....	32
Ivanov S., Arsenieva L., Kuchmenko T., Umarhanov R., Nemyrych A., Kalinichenko A. EXPRESS METHOD OF FOOD PRODUCTS ANALYSIS USING ELECTRONIC NOSE.....	33
Carocho M.; Amílcar L. Antonio; João C.M. Barreira; Barros L.; Rafalski A.; M. Luisa Botelho; M. Beatriz P.P.Oliveira; Albino Bento; Isabel C.F.R. Ferreira APPLICATION OF GAMMA AND ELECTRON BEAM IRRADIATION FOR CHESTNUTS CONSERVATION.....	33
Iztayev A., Kulajanov T., Maemerov M. APPLICATION OF THE ELECTROMAGNETIC ION-OZONE NANOTECHNOLOGY IN THE PRODUCTION OF CEREALS.....	34
Pirog T. UTILIZATION OF FOOD INDUSTRY WASTES WITH PRODUCTION OF PRACTICAL VALUABLE MICROBIAL PRODUCTS.....	34
Schubin A., Malygina V., Isaenko M., Onosova I., Krotynova K. FOOD MARKET: MARKING, IDENTIFICATION, RISKS OF CONSUMPTION.....	35
Levchuk I., Kishchenko V., Oseiko N. THE BENZ[A] PYRENE MONITORING IN SUNFLOWER SEEDS AS THE WAY TO CANCEROGENIC SAFETY OF FOOD OILS AND OIL AND FAT CONTAINING PRODUCTS.....	36

Usatiuk S., Ivanov S.	
LEGISLATION ON FOOD ADDITIVES IN THE EU AND UKRAINE.....	36
Kostenko E.	
THE USE OF INTERFACE SPECTROPHOTOMETRIC IN QUALITY CONTROL AND EXAMINATION OF FOODSTUFFS AND RAW MATERIALS.....	37
Bratsikhin A., Borisenko A., Borisenko L.	
USING OF ACTIVATED LIQUIDS FOR EMULSIFIED MEAT FOODSTUFFS PRODUCTION.....	37
Kazantseva I.	
PROSPECTS FOR INCREASING OF FOOD AND BIOLOGICAL VALUE OF FOOD PRODUCTS WITH CHICKPEA.....	38
Tikhonova N.	
ORGANIC PRODUCTS CERTIFICATION IN UKRAINE	39
Tikhonova A.	
ESSENTIAL CONTENT OF FOOD SAFETY.....	39
Klimenko L., Zavrazhnaya Z.-S., Tyhonyuk A., Dadeko L.	
AUTOMATIC COLOUR CONTROL OF WHITE SUGAR AND SPECIAL TYPES OF CRYSTAL SUGAR.....	40
Chaplinskyy Yu.	
DISSEMINATION OF SCIENCE-BASED INFORMATION AND KNOWLEDGE OF FOOD SAFETY VIA A MODERN INFORMATION TECHNOLOGIES CONSISTENT WITH EXISTING RESOURCES AND NEEDS.....	40
Usatiuk O., Frolova N.	
REGULARY FREMAWORK ON FLAVOURINGS IN UKRAINE: CURRENT STATE AND PERSPECTIVES.....	41
Zadkova O., Usatyuk S., Korolyuk T.	
METHODS OF DETECTION OF OLIVE OIL ADULTERATION.....	41
Romanenko V.	
IMPROVING FOOD SAFETY IN UKRAINE.....	42
Reva L., Petrusha O.	
TECHNOLOGICAL OPTIMIZATION OF PROGRESSIVE COUNTER-FLOW PRELIMING OF DIFFUSION JUICE.....	42
Sus L., Usatiuk S., Koroliuk T.	
INVESTIGATION OF LACTOSE HYDROLYSIS METHODS LACTOSE-FREE PRODUCTS MANUFACTURING.....	43
Usatiuk S., Pelekhova L.	
RESEARCH OF TOTAL ANTIOXIDANT ACTIVITY OF VEGETABLE OILS.....	43
Togatshynska O. Nuchuk O.	
QUALITY MANAGEMENT OF CROP PRODUCTION.....	44

Section **NOVEL SYSTEMS FOR FOOD CHAIN**

Birca A., Gaceu L., Iatco I.	
EUROPEAN CONSUMERS AND NUTRITIONAL LABELING.....	45
Gâdei G., Gaceu L.	
MUSTARD OIL – A POTENTIAL FOOD PRESERVATIVE.....	45
Telychkun V., Gubenia O., Telychkun Y.	
LABELLING OF FOODSTUFFS IN UKRAINE.....	46
Gigi I., Zavada R. Mihaela, Popa I. Marcel, Roşu Ana-Maria Miron, N. Doru, Răducanu D., Nistor I. Denisa.	
COMPARATIVE STUDY OF ANTIFUNGAL ACTIVITIES OF BASIL AND THYME EXTRACTS.....	47
Guts V., Gubenia O.	
ESTIMATION OF COMPETITION AND PROCESS EQUIPMENT TECHNOLOGICAL LEVEL.....	48
Sevatorov M.	
THE NONTHERMAL METHOD OF LIVER PATÉ PRODUCTION USING HIGH PRESSURE.....	48
Sokolov S., Seleznyova Y.	
HIGH PRESSURE APPLYING TO THE PRODUCTION OF RESTRUCTURIZED POULTRY GOODS.....	49
Zhdanov I., Shulga A.	
SUNFLOWER SEED DRYING IN A VIBRO-FLUIDIZED BED UNDER INFRARED HEATING.....	50

Zotova I., Sukmanov V. INTENSIFICATION OF THE PROCESS OF OBTAINING OF APPLE PECTIN, WITH THE HIGH-PRESSURE TREATMENT OF RAW-STUFF.....	50
Potapov V., Yakushenko E. EFFECT OF PRE-HEATING OF THE MATERIAL ON THE EFFICIENCY OF THE DRYING PROCESS.....	51
Priadko M., Zasiadko P., Zasiadko Ya. DEVELOPMENT OF 3-D MODEL OF NATURAL GAS COMBUSTION IN VERTICAL PILOT REACTOR.....	51
Miroshnyk M., Zasyadko P., Pryadko M. A STUDY OF THERMAL DECOMPOSITION OF BEET SUGAR PULP (TG ANALYSES OF DEMOISTURIZATION).....	52
Miroshnyk M., Priadko M., Zasiadko P., Zasiadko Ya. A STUDY INTO THE KINETICS OF SOME TYPES OF BIOMASS DEVOLATILAZATION.....	52
Kishenko V. INTELLIGENT SYSTEM TECHNOLOGICAL FOR MONITORING OF FOOD PROCESSING INDUSTRIES.....	53
Ladanyuk A., Smityuh Ya. ANALYTICAL - INFORMATION MANAGEMENT OF COMPLEX TECHNOLOGICAL SYSTEMS....	53
Sidletskyy V. DIFFUSION PROCESS CONTROL WITH USE OF RECOMMENDATION-FORMING SYSTEM.....	54
Limanska N., Manokha L. RESEARCH OF OPERATIONAL PRODUCTION PLANNING OF PREVENTIVE REPAIRS AT BREAD-BAKERY ENTERPRISE.....	54
Shved S., Elperin I. INTELLIGENT CONTROL SYSTEMS OF BREAD PRODUCTION.....	55
Proskurka Y. CREATING KNOWLEDGE BASE OF EXPERT SYSTEM WITH ONTOLOGY USE.....	55
Radzievska O. THE MEAN VALUE THEOREM AND ANALYTIC FUNCTIONS OF A COMPLEX VARIABLE.....	56
Kronikovskiy D. MODERN DESIGN OF REGULATION FOR RAISING THE QUALITY OF TECHNOLOGICAL PROCESS.....	57
Klindukh A., Pylypenko O., Forsiuk A. SUMMARIZING RESEARCH DATA ON DYNAMICS OF ICE FORMATION ON THE CYLINDRICAL SURFACE.....	58
Maslikov M. PLANT FOR FOOD TEMPERATURE CONTROL DURING REFRIGERATING.....	59
Riabchuk O., Petrenko V. HEAT TRANSFER TO THE FALLING VISCOUS FILMS OF SUGAR SOLUTIONS.....	59
Shtefan E. THE MAIN PRINCIPLES OF FOOD PRODUCTION PROCESSES AND EQUIPMENT MATHEMATICAL MODELS CREATION.....	60
Kuevda V., Bovsunovsky A., Kuievda I., Shtefan E. FATIGUE DAMAGE OF TURBINE SHAFTS OF SUGAR PLANTS AT ASYNCHRONOUS CONNECTIONS OF TURBOGENERATOR TO THE POWER NETWORK.....	60
Bashta A. INFLUENCE OF GAS DIFFUSION SATURATION OF SURFACE ON MATERIAL'S PLASTICITY...	61
Kuevda V., Danilyuk V., Kuievda I. MAGNETIC DRUM SEPARATOR FOR REMOVAL OF FERROMAGNETIC IMPURITIES FROM SUGAR.....	61
Yuneeva N., Danko A., Izvolenskiy I. ESTIMATION OF STEADY-STATE STABILITY LIMIT OF THE ELECTRIC POWER SYSTEM CURRENT REGIME TO IMPROVE RELIABILITY OF POWER SUPPLY.....	62
Shesterenko V. REACTIVE POWER COMPENSATION AT FOOD INDUSTRY PLANTS.....	62

Section **NATURAL BIOACTIVE COMPOUNDS, FUNCTIONAL AND TRADITIONAL FOOD PRODUCTS**

Sector A

Reis F. S., Stojković D., Soković M., Glamočlija J., Ćirić A., Martins A., Ferreira Isabel C.F.R. CHEMICAL CHARACTERIZATION AND BIOACTIVITY OF TWO DIFFERENT SPECIES OF WILD MUSHROOMS: COMPARISON BETWEEN PORTUGUESE AND SERBIAN SAMPLES.....	63
Shamtsyan M. FOOD OF THE FUTURE. WHAT WILL IT BE?	64
Maksyutov R., Kozlov V. ON THE MECHANISMS OF STABILIZATION OF IODINE IN BIOPOLYSACCHARIDES.....	64
Evlash V., Pogozhih N., Gavrish A., Vinnikova V., Akmen V. TECHNOLOGY OF DIETARY SUPPLEMENTS AND FOOD ANTIANEMIC ORIENTATION WITH STABILIZED IRON HEME.....	65
Oliinyk S., Samokhvalova O., Kravchenko O., Kasabova K. THE USE OF WHEAT GERM PROCESSING PRODUCTS IN THE TECHNOLOGIES OF FUNCTIONAL BAKERY AND PASTRY PRODUCTS.....	65
Pogarskaya V., Pavlyuk R. NANOTECHNOLOGIES OF CAROTENOID VEGETATIVE ADDITIVES WITH HYDROPHILIC PROPERTIES.....	66
Pavlyuk R., Pogarskaya V. NANOTECHNOLOGIES OF FINE-DISPERSED VITAMINOUS, ANTIOXIDATIVE HEALTH-IMPROVING PREMIXES FROM RAW MATERIALS WITH RECORD CHARACTERISTICS.....	66
Yancheva M., Grynchenko O., Dromenko E. METHODS OF INTENSIFYING THE PROCESS OF MEAT SYSTEMS FREEZING.....	67
Simakhina G., Stetsenko N. PROVING THE CHOICE OF CURATIVE PLANTS FOR OBTAINING ANTIOXIDANT COMPLEXES.....	67
Simakhina G., Naumenko N., Solodko L. BIOLOGICAL VALUE OF FOOD PROTEIN EXTRACTED FROM GREEN MASS OF SUGAR BEETS.....	68
Simakhina G., Naumenko N., Khalapsina S. WILD BERRIES AS POTENTIAL RAW MATERIAL FOR PRODUCING FUNCTIONAL FOODSTUFFS.....	68
Derbuhova G., Smirnova J., Mank V., Usatyuk S. PUMPKIN SEED PRE-TREATMENT PRIOR TO COLD PRESSING TO ENHANCE OIL EXTRACTION EFFICIENCY.....	69
Ivchuk N. EXTRACTHIN OF HLOROPHYLL-CAROTENOID COMPLEXES FROM THE GREEN PART OF WILD AND CULTIVATED PLANTS.....	69
Nosenko T., Mank V., Zhukova Ya. OIL SEEDS AS A SOURCE OF EDIBLE PROTEIN.....	70
Borodin V., Tsygankova G. LIQUID ACTIVIZATION WHILE BAKING BREADS IN BREADMAKER.....	70
Ivanova V., Yasinska I., Chizhuk O. FREE RADICAL SCAVENGING ACTIVITY, PHENOLIC AND ASCORBIC ACID CONTENT OF JUICE DRINKS WITH PHYTOEXTRACTS.....	71
Frolova N., Ivanova V., Karputina M. PREPARATIVE SIMULATED DISTILLATION IN THE TECHNOLOGICAL PROCESS MANAGEMENT OF NATURAL FLAVOR OBTAINING.....	71
Zinchenko T., Koretska I. IMPORTANCE FUNCTION APPLICATION (HARRINGTON SCALE) IN THE PROBLEMS OF MULTIOBJECTIVE OPTIMIZATION IN CONFECTIONERY RECIPES.....	72
Zinkevych O., Neshchadym O., Safonov V. BOUNDARY INTEGRAL EQUATIONS FOR PROBLEMS ABOUT PLANE DEFORMATIONS OF LINEAR VISCOTLASTIC MEDIUM.....	73
Safonov V., Neshchadym O., Zinkevych O. MATHEMATICAL ASPECTS OF DETERMINATION OF THE AVERAGE SPEED.....	74

Bashta A., Leschinska O.	
FRUIT JELLY MARMALADE RECREATIONAL PURPOSES.....	75
Goyko I., Shnayder N.	
ELABORATION MIXTURE BASED ON PLANT MATERIALS FOR PREVENTIVE FOOD FORTIFICATION	75
Stetsenko N., Miroshnikov O., Podobiy O.	76
THE USE OF ROWAN BERRIES IN BREAD HEALTHY PRODUCTS.....	

Section **NATURAL BIOACTIVE COMPOUNDS, FUNCTIONAL AND TRADITIONAL FOOD PRODUCTS**

Sector B

Lević J., Djuragić O., Kos J., Verga J., Bagi F.	
THE OCCURRENCE OF AFLATOXINS IN SERBIA – FROM FEED TO FOOD.....	77
Iorgacheva C., Lebedenko T., Makarova O., Korkach A.	
MAIN ASPECTS OF USAGE OF PLANT RAW MATERIALS WITH DIFFERENT FUNCTIONAL AND TECHNOLOGICAL PROPERTIES IN FARINACEOUS PRODUCTS TECHNOLOGY.....	78
Foshchan A.	
CONTROLLING THE PROCESS OF GEL FORMING IN JELLY PRODUCTION.....	79
Sokolenko A., Maksimenko I.	
ENERGY CLOSED CONTOUR IN FOOD TECHNOLOGY.....	79
Ivanov S., Pasichnyi V., Olishevskiy V., Marynin A., Zakharevich V.	
PURPOSEFULLY ALTERED PROPERTIES OF MEAT PRODUCTS BY NANOCOMPOSITES.....	80
Dorohovych A.	
SPECIAL PURPOSE CONFECTIONARY CONCEPTION.....	81
Dorohovich V.	
SWEETENERS OF NEW GENERATION AND THEIR USING IN PRODUCTION OF VARIOUS GROUPS OF CONFECTIONERY.....	81
Loviagin O., Oliynyk S., Kovalchuk V.	
AN ACCELERATED MATURATION OF THE LIQUEUR AND VODKA DRINKS WITH THE ASCORBIC ACID.....	82
Meletev A., Svirchevska O., Protsenko A., Protsenko L., Mykhailov M.	
THE COMPETITIVENESS OF TYPE HOP PELLETS 90 OF THE DOMESTIC PRODUCTION.....	82
Klymova O., Polishchuk H.	
COMPARATIVE CHEMICAL ANALYSIS OF ICE CREAMS PRODUCED IN DIFFERENT COUNTRIES	83
Kalinovska T., Obolkina V., Kyianytsia S., Krapivnitska I.	
USE OF GRAPES PROCESSING PRODUCTS IN DEVELOPING INNOVATION CONFECTIONERY TECHNOLOGIES.....	83
Bilko M., Tenetka A., Grechko N.	
AROMATIK COMPLEX OF ROSE TABLE WINES MADE OF PINOT NOIR AND CABERNET-SAUVIGNON.....	84
Romanovska T., Oseiko N., Zmievskia I.	
REMOVING OIL PHOSPHOLIPIDS.....	84
Shamtsyan M., Kapoor M., Lekh Raj Juneja	
POTENTIAL OF UTILIZATION OF BIOLOGICALLY ACTIVE COMPOUNDS OF GREEN TEA IN FOOD INDUSTRY.....	85
Chepel N., Grek O., Krasulia O.	
INFLUENCE OF LACTOSE FERMENTATIVE YEAST ON FERMENTED SERUM AND MALT DRINK PARAMETERS.....	86
Litvynchuk S., Protsenko L., Rudik R., Deriy E.	
ENLARGEMENT OF BEER TYPES QUANTITY AND DRINKS, WITH HEALTH PROPHYLACTIC AND MEDICAL PROPERTIES.....	87
Polischuk G., Rybak O.	
WATER CONDITION OF THE ICE CREAM WITH DIFFERENT COMPOSITION.....	88
Hrabovska O., Bondarenko S., Parnyakov O.	
OBTAINING QUERCETIN AND STUDING ITS STARCH ENCAPSULATION.....	89

Pasichnyi V., Ivanov S., Gootc V.	
THE THEORY OF VARIATION MODELLING THE QUALITY OF MEAT AND MEAT CONTAINING PRODUCTS.....	89
Dorohovych V., Abramova A.	
USING OF NEW GENERATION SUGAR REPLACERS IN BISQUITS PRODUCTION.....	90
Olyanskaya S., Tsiurulnikova V.	
USE OF AMMONIUM DIHYDROGEN PHOSPHATE DURING DIFFUSION JUICE PURIFICATION.....	91
Pasichnyi V., Yastreba Yu., Herman N., Geredchyk A.	
IMPROVEMENT OF THE TECHNOLOGY OF MEAT AND MEAT CONTAINING PRODUCTS USING INTERMEDIATE PRODUCT FROM MUSHROOM.....	92
Lozynskyi I., Strashynskyi I.	
GAME MEAT CHARACTERISTICS.....	92
Strashynskyi I., Krepak V.	
LOW-CALORIE MEAT TECHNOLOGY DEVELOPMENT.....	93
Kambulova Ju., Sokolovska I.	
INFLUENCE OF PECTIN-ALGINATE COMPLEX ON EGG-WHITE FOAMING PROCESS.....	93
Gaponyuk I.	
RESEARCH OF INFLUENCE OF GRADIENTS ON TEMPERATURE AND MOISTURE ON CONDUCTUS MOISTLY EXCHANGE.....	94

Section GLOBAL CHALLENGES AND COMPETITIVENESS

Moskalenko V.	
THE COMPETITIVENESS OF THE PERSONNEL AS A MEANS OF ENSURING EFFICIENCY OF A COMPANY ACTIVITY.....	95
Romanovska T., Levchuk N.	
COMPETITIVE PRODUCTS DAIRY INDUSTRY.....	96
Strashynska L.	
THE MAIN CRITERIA FOR ASSESSING THE LEVEL OF FOOD SECURITY OF A STATE.....	96
Salatiuk N.	
FOOD SECURITY UNDER CONDITIONS OF GLOBALIZATION.....	97
Skopenko N.	
MAIN PROBLEMS OF ENSURING FOOD SECURITY OF COUNTRY.....	97
Esh S., Gnatenko O.	
MANAGEMENT OF THE PRODUCTS COMPETITIVENESS OF THE ENTERPRISE IN MARKETING SYSTEM.....	98
Repich T., Berezovska O.	
PROSPECTS FOR RAIL TRANSIT IN UKRAINE.....	98
Tykha I.	
OCIO-ECONOMIC DEVELOPMENT OF ENTERPRISE: ESSENCE AND SPECIFIC ASPECTS.....	99
Basyuk T.	
IMPROVEMENT OF INVESTMENT MANAGEMENT AT FOOD INDUSTRY ENTERPRISES.....	99
Nikitina T.	
CAPITAL CONSOLIDATION AS FACTOR OF COMPETITIVENESS.....	100
Subota M., Slobodyan N.	
PRESENT STATE AND PROSPECTS OF OIL INDUSTRY IN UKRAINE.....	100
Marchenko V.	
AGROINDUSTRIAL INTEGRATION IN UKRAINE.....	101
Ralko O.	
FORMATION OF DOMESTIC CONSUMER MARKET OF ORGANIC PRODUCTS IN UKRAINE.....	101
Maznik L.	
PR COLOURS: PURPOSES, METHODS, EFFICIENCY.....	102
Sologub O., Stepanchuk S.	
PROBLEMS OF INTELLECTUAL PROPERTY COMMERCIALIZATION IN UKRAINE.....	102
Zainchkovskyi A. Dankevich O.	
HOW TO IMPROVE COMPETITIVENESS OF FOOD INDUSTRY ENTERPRISES.....	103
Braun S.	
STRATEGIES AGAINST FOOD WASTE IN EUROPE.....	103

Novoitenko I.	
THE ROLE OF QUALITY IN FOOD SAFETY.....	104
Slobodyan N.	
FACTORS OF INFLUENCE ON COMPETITIVENESS OF DAIRY ENTERPRISES.....	104
Keranchuk T.	
THE WAYS OF THE COMPETITIVENESS INCREASE OF THE HOSPITALITY INDUSTRY ENTERPRISES.....	105
Tarasiuk G.	
SOME ISSUES ON QUALITY MAINTENANCE OF FOODSTUFF IN THE NATIONWIDE PROBLEM OF FOOD SAFETY.....	105
Burlay O.	
METHODICAL ASPECTS OF STATE POLICY'S FORMATION FOR MACHINE-BUILDING COMPLEX'S DEVELOPMENT OF THE AGRICULTURAL SECTOR' ENTERPRISES.....	106
Zainchkovskyi A., Slobodyan N.	
PECULIARITIES OF ASSESSING THE LEVEL OF COMPETITIVENESS OF DAIRY INDUSTRY ENTERPRISES.....	106
Gutkevych S.	
MANAGEMENT OF THE INVESTMENT PROCESS.....	107
Rybachuk-Yarova T.	
UKRAINIAN SUGAR BEET PRODUCTION.....	107
Ryabenko V.	
POTENTIAL OF UKRAINE'S FOOD INDUSTRY TO ENSURE FOOD SAFETY.....	108
Mostenska T.	
ORGANIC BABY FOOD AS A COMPONENT OF FOOD PRODUCTION COMPETITIVENESS IMPROVING.....	108

Section **YOUNG FOOD SCIENTISTS – VISION OF THE FUTURE**

Konon A.	
ANTIMICROBIAL AND ANTIADHESIVE PROPERTIES OF SURFACTANTS SYNTHESIZED BY ACINETOBACTER CALCOACETICUS IMV B-7241.....	109
Smirnova Y., Okopna Y.	
FOREIGN LANGUAGES FOR SPECIFIC PURPOSES: GENERAL EXPERIENCE.....	110
Ngogang M. P.	
GENETIC ENGINEERING AND ENVIRONMENTAL IMPACT IN WESTERN CAMEROON.....	110
Kalinovskaya T., Obolkina V., Krapivnitskaya I.	
THE USE PRODUCTS OF GRAPES PROCESSING IN DEVELOPING INNOVATION CONFECTIONERY TECHNOLOGIES.....	111
Zhdanov I., Shulga A.	
SUNFLOWER SEED DRYING IN A VIBRO-FLUIDIZED BED UNDER INFRARED HEATING.....	111
Dekanskiy V., Zavialov V., Bodrov V.	
PROSPECTS OF USING COMBINED PHYSICAL EFFECTS IN VIBROEXTRACTION FROM PLANT RAW MATERIALS.....	112
Lych I.	
IMMUNOMODULATING PROPERTIES OF A MOLECULAR COMPLEX FORMED BY THE YEAST RNA AND TILORONE.....	112
Maleta B., Taran V., Bedruk O.	
TECHNOLOGICAL ADVANTAGES OF USING CYCLIC DISTILLATION PROCESSIN THEPRODUCTIONOF ETHANOL FOOD GRADE.....	113
Evtushenko O., Klepikov I., Litvinenko A.	
STATUS OF WORK ACCIDENTS IN FOOD INDUSTRY.....	114
Sofilkanych V.	
ANALYSIS OF THE IMPLEMENTATION OF WIND POWER-STATIONS IN UKRAINE.....	115
Medvedev N., Airapetova V., Yarosh A.	
USE OF TOPOLOGICAL INDICES FOR MATHEMATICAL MODELING OF CHEMICAL COMPOUNDS AND THEIR PROPERTIES.....	115

Volodchenkova N., Hivrych O.	
THE ANALYSIS OF NEW REDUCTION PROJECT OF METHOD AUTHENTICATION POTENTIALLY DANGEROUS OBJECTS.....	116
Shevchenko F., Petrova Ju., Zhdanov I., Kristya D.	
SOME FEATURES OF FOOD PROCESSING INDUSTRY CALCULATIONS OF DYNAMIC LOADS.....	116
Lytvyn I., Chykezo V.	
STATUS AND PROSPECTS OF THE DEVELOPMENT OF THE VACUUM AND SF6 INSULATED HIGH-VOLTAGE SWITCHING EQUIPMENT.....	117
Pozdniakov V., Grudanov V/, Ebiefa P.	
RESEARCH OF ROASTING PROCESS FOR PRODUCTION OF CARAMEL MALT.....	117
Pashkova K.	
LABELLING IN THE PRODUCT LIFE CYCLE.....	118
Yuneeva N., Pashkov O.	
ANALYSIS OF DYNAMIC STABILITY OF ELECTRIC POWER SYSTEMS WITH ACCOUNT OF NPP TURBINE POWER REGULATOR.....	118
Shesterenko V., Tereschenko O.	
STUDY OF TEMPERATURE COMPENSATION OF WIRE LINES SAGGING.....	119
Sofilkanych V., Shesterenko V., Sofilkanych V.	
ANALYSIS OF SOLAR PANELS USE TO COVER PEAK LOADS OF INDUSTRIAL REFRIGERATORS.....	119
Sofilkanych V.	
ANALYSIS OF THE IMPLEMENTATION OF WIND POWER-STATIONS IN UKRAINE.....	120
Shumygai D.	
THE APPROACH TO THE COORDINATION PROBLEM SOLUTION IN COMPLEX HIERARCHICAL SYSTEMS WITH INCREASED PERFORMANCE	120

POSTER PRESENTATIONS

Section	FOOD EXPERTISE AND SAFETY
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Levandovsky L., Oliynichuk A., Chalova T. DIRECTIONS OF ECOLOGICAL SAFETY INCREASING OF ALCOHOL BIOTECHNOLOGY.....	122
Bessarab A., Shutuk V. THE FORMATION OF CARCINOGENIC COMPOUNDS IN PRODUCTION OF FOODSTUFFS.....	122
Nychuk O., Salavor O. YELLOW SUGARS FROM BEETS AND ENVIRONMENTAL SAFETY.....	123
Shylofost T., Semenova O., Bubliencko N., Smirnova J. BIOCHEMICAL PURIFICATION OF WASTEWATER OIL PROCESSING PRODUCTS.....	123
Lupyna T., Gregirchak N. MINIMAL BACTERICIDAL CONCENTRATIONS OF DISINFECTANTS BASED ON SALTS OF POLYHEXAMETHYLENUGUANIDINE.....	124
Rushai O., Gregirchak N. YEAST SURVIVING IN WHEAT BREAD.....	124
Ischenko V., Polumbryk O., Panchuk T. DEVELOPING METHODOLOGY FOR ATOMIC ABSORPTION DETERMINATION OF METALLIC ELEMENTS IN NATURAL WATER.....	125
Goots V., Koval O. MATHEMATICAL MODELING OF FOOD QUALITY.....	126
Koval O., Goots V. FOOD PRODUCTS ASSESSMENT OF QUALITY.....	127
Koval O., Reznikov S. DEFINING THE TERM OF LIFE OF FOOD PRODUCTS.....	128
Bovkun A., Naumenko O. THE INFLUENCE OF BACTERIOPHAGE CONTAMINATION ON QUALITY OF DAIRY PRODUCTS.....	129
Saliuk A., Kotinskiy A., Zhadan S. ACIDOGENIC TRASFORMATION OF FOOD-PROCESSING WASTES FOR BIOPLASTIC PRODUCTION.....	129
Arsenyeva L., Zolotoverh K., Antoniuk M. SUBSTANTIATION OF THE FEASIBILITY OF USING DRY STARTER CULTURES VIVO PRODUCTION OF DAIRY PRODUCTS WITH PROBIOTIC PROPERTIES IN PUBLIC CATERING ESTABLISHMENTS.....	130
Arkhipova G., Kvasha O., Keller A. VALUE OF GLUTEN - FREE DIET FOR THE TREATMENT OF CELIAC DISEASE WITH CHILDREN.....	130
Vorontsov O. APPLICABILITY OF ANAEROBIC FERMENTATION FOR FOOD PROCESSING WASTEWATER TREATMENT IN UKRAINE.....	131
Meletev A., Deriy E., Litvynchuk S., Nosenko V. THE RESEARCH OF METHODS OF THE ANALYSIS OF SUGARS IN THE PRODUCTION OF BEER.....	131
Litvynchuk S., Nosenko V., Meletev A., Hutsalo I. A NEW METHOD OF ANALYSIS OF GRANULATED HOPS	132
Semenova O., Bubliencko N., Smirnova J., Tkachenko T. INNOVATIVE WASTEWATER DAIRY.....	132
Slobodyan O., Zaets V., Neshchadim L. WARNING OF ORIGIN OF FIRE IS ON THE ENTERPRISES OF FOOD INDUSTRY	133
Kovalenko S. ENSURING FIRE SAFETY.....	133
Sydorchenko O., Zakharchenko T. THE ORGANIZATION OF MEDICAL AND PREVENTIVE NUTRITION IS ONE OF THE WAYS TO PROTECT THE LIVES AND HEALTH OF WORKERS.....	134
Gavva O., Tokarchuk S. DEVELOPMENT OF SMART-PACKING SYSTEM WITH ACTIVE OXYGEN UPTAKE.....	135

Stabnikov V. PRODUCTION OF BIOCEMENT FROM FOOD-BIOCEMENT FROM FOOD-PROCESSING WASTES.....	136
Stabnikov V. PRODUCTION OF SELENIUM-ENRICHED YEASTS FROM FOOD-PROCESSING WASTES.....	136
Gusyatynskaya N., Teterina S. EVALUATION OF THE EFFICIENCY OF MODERN DISINFECTANTS FOR SUGAR PRODUCTION.....	137
Stepanets L., Dzygar O., Chalova T. DISPOSAL WASTE OF AMINO ACIDS PRODUCTION.....	137
Chayka Y., Arkhipova G., Shelakov A. MANAGEMENT STRATEGY OF THE ECONOMIC SYSTEM OF FOOD INDUSTRY ENTERPRISES.....	138
Bugera I., Kihel N. LACTIC ACID BACTERIA AND THEIR ROLE IN THE PRODUCTION OF FERMENTED FRUIT.....	138
Shpachuk L., Kazaryan D., Arsenieva L. GLUCOSE-FRUCTOSE SYRUPS AS A SUGAR ALTERNATIVE IN CONDENSED MILK PRODUCTION.....	139
Radzievska I., Melnyk O. KINETICS OF OXIDATION OF FATTY FOODS AS THE MAIN INDICATOR OF THEIR QUALITY....	139
Artyuh T., Archipov V. CATEGORY OF VALUE AND USEFULNESS IN FOOD COMMODITY.....	140
Khyzhnyak O., Philipchenko I. RESEARCH OF CHARACTERISTICS OF SAFETY OF POTATO FROM DIFFERENT REGIONS OF UKRAINE.....	140
Lugovska O., Sydor V. PROBLEMS OF STABILITY INULIN AND OLIOFRUCTOSE IN DRINKS STORAGE.....	141
Tanaschuk L., Ilchenko N. ENVIRONMENTAL EXPERTISE OF THE SUGAR INDUSTRY.....	141
Tkachuk Y., Gavrysh A., Dotsenko V., Nemirich O. TECHNOLOGY BREAD INCREASED BIOLOGICAL VALUE.....	142
Ivanov S., Rashevskaya T., Vasheka O. WATER PHASE OF BUTTER FORTIFIED CARROT POWDER.....	142
Grigorenko I., Chorna A. PROBLEMS OF SAFETY OF FOOD PRODUCTS.....	143
Kostenko E., Butenko O., Gancuk V. MONITORING OF NITRITES IN SAUSAGE PRODUCTS.....	144
Ganchuk V., Kostenko E., Butenko O. MONITORING FOR NITRATES IN VEGETABLES AND POTABLE WATER.....	145
Nemirich O., Novosad O. TECHNOLOGY OF EMULSION SAUCES USING ZUCCHINI POWDER	145
Pogozhih M., Yevlash V., Nemirich O., Maksymenko A., Tarasenko T. PROGRESS IN RESEARCH OF FOOD TECHNOLOGIES BASED ON DRIED FOOD MATERIALS	146
Shulga O. COMMODITY CHARACTERISTICS OF MODERN EXTRUSIVE POTATO PRODUCTS	146
Arsenieva L., Traubenberg S., Alekseenko E. APPLICATION OF DIRECTED BIOCATALYSIS TO ENHANCE THE CONVERSION EFFICIENCY OF BERRY RAW MATERIAL PROCESSING.....	147
Grigoryan K., Mohácsi-Farkas C., Badalyan G., Harutyunyan A., Sargsyan M. COMPARATIVE STUDIES ON BIOCIDAL ACTIVITY OF NANO-SILVER AND PEROXYACETIC ACID AGAINST GROWTH OF FOOD SPOILAGE YEASTS PREVALENT IN JUICE INDUSTRY.....	147
Zhygunov D., Voloshenko O., Broslavtseva I. APPLICATION OF THE MIXOLAB AS A TOOL FOR THE EXPANSION OF FLOUR ASSORTMENT.....	148
Fernandes Â., Carochio M., Amilcar L. Antonio, M. Beatriz P.P. Oliveira, Martins A., Isabel C.F.R. Ferreira ANTIOXIDANT ACTIVITY OF MACROLEPIOTA PROCERA WILD MUSHROOM SUBMITTED TO DIFFERENT PROCESSING TECHNOLOGIES.....	148

Birca A., Ketney O., Tita O., Tița M., Tifrea A., Lengyel E. ECO-LABELING OF TRADITIONAL FOODS IN ROMANIA.....	150
Birca A., Rodionova N., Bakhtina T., Popov E. MICROBIOLOGICAL SAFETY OF FOOD PRODUCTS, DERIVED BY LOW-TEMPERATURE HEAT TREATMENT.....	151
Tita M., Iancu R., Batusaru C., Ketney O., Tita O., Gâdei G. PARTICULARITIES OF DAIRY PRODUCT LABELING.....	152
Tita O., Ketney O., Tița M., Tifrea A., Lengyel E., Gaceu L. LABELING OF WINES IN ROMANIA PRODUCED BY SPECIAL TECHNOLOGY OF MANUFACTURING.....	152
Sukmanov V., Petrova Ju., Malygina V., Pitshugin A., Birca A., Kristya D. RESEARCH OF WAYS TO HARMONIZE THE LAWS OF UKRAINE ON FOOD LABELING WITH EUROPEAN LEGISLATION.....	153
Gura A. BEER PELLET DRYING IN AN AEROVIBRATION-AGITATED LAYER.....	154
Sukmanov V., Yashonkov A. THE PROCESS OF OUTPUT OF FOAMED MIXTURES ON THE BASIS OF RAW FISH.....	155
Ohrenenko S., Sukmanov V. USE OF HIGH PRESSURE TO COOK PASTA FROM FLAVORING HERBS.....	156
Sukmanov V., Levit I., Gromov S. PROCESSING OF BUTTER BY HIGH CYCLICAL PRESSURES IN ORDER TO STABILIZE ITS QUALITY DURING STORAGE.....	157
Sukmanov V., Skliarenko O., Kiyko V. HIGH PRESSURE IN THE TECHNOLOGY OF MILK AND SOFT CHEESE.....	158
Titlov A., Kholodkov A. SCIENTIFIC AND TECHNICAL BASES ENERGY SAVING OF DOMESTIC ABSORPTION REFRIGERATION DEVICES.....	159
Baluta S., Klymenko J., Kopulova L. SYNTHESIS OF OBSERVERS FOR ELECTROMECHANICAL SYSTEM.....	160
Baluta S., Klymenko J., Kopulova L. USE OF GENETIC ALGORITHMS FOR ELECTROMECHANICAL SYSTEM.....	161
Samiylenko S., Vasylenko S., Shutuk V. ANALYSIS OF THE ENERGY EFFICIENCY OF HEAT EXCHANGERS OF SUGARINDUSTRY.....	161
Boyko V., Maslikov M., Petrenko V., Priadko M. DETERMINATION OF THE MAXIMUM STEAM DEMAND DURING THE CYCLE BOILING MASSECUITE IN BATCH VACUUM PANS A-CRYSTALLIZATION.....	162
Bondar V., Vasylenko S., Klymova O. STUDY OF HEAT EXCHANGE IN THE ENTHALPY EXCHANGER WITH DIRECT CONTACT OF PHASES.....	163
Ivashchenko N., Bulyandra O., Tryhub I. SOME THERMODYNAMIC CHARACTERISTICS OF BEET PULP.....	163
Ashmarina G., Dmitrievska O. THE FACTORS OF BUILDINGS ENERGY EFFICIENCY BUILDINGS.....	164
Nemyrovych P., Matiyaschuk O., Matiyaschuk A. USE OF CAVITATION EFFECTS TO HANDLE LIQUIDS.....	164
Misyura T., Zavialov V., Bodrov V., Popova N., Zaporozhets Yu. MATHEMATICAL DESCRIPTION OF THE PROCESS OF COUNTERFLOW TRANSPORTATION OF A SOLID PHASE IN CONTINUOUS VIBROEXTRACTION.....	165
Popova N., Zavialov V., Bodrov V., Misyura T., Zaporozhets Yu. IVESTIGATION OF THE EXTRACTION OF FLAVOID COMPOUNDS FROM HIGH MOUNTAIN HERBAGE.....	165
Zaporozhets Yu., Zavialov V., Bodrov V., Misyura T., Popova N. CHARACTERISTIC FEATURES OF ELECTRIC-SPARK TREATMENT OF VEGETABLE HOP RAW VALUE OF BITTERNESS IN THE COMPOSITION MATERIALS IN VIBROEXTRACTION.....	166

Zavialov V., Malejic I., Bodrov V., Misyura T., Popova N., Zaporozhets Yu. SCIENTIFIC JUSTIFICATION OF THE VIBROEXTRACTION PROCESS AND ITS USE IN THE AGROINDUSTRIAL COMPLEX.....	166
Karlash Yu., Gerasimenko V. SELECTION OF FERMENTER WITH OPTIMAL CHARACTERISTICS FOR BATCH PROCESS OF MICROBIAL SYNTHESIS.....	167
Kovalev A., Dolomakin Y. PROBLEMS AND RESEARCH RESULTS OF COOLING PROCESSES OF BAKERY PRODUCTS BY VACUUM EVAPORATIVE WAY.....	167
Babanov I. AIR DISTRIBUTION RESEARCH IN CELLS FLUCTUATIONAL FEEDING THE MIXTURE IN SMOKED SAUSAGES PROCESSING.....	168
Litovchenko I. STUDY OF FINAL PROOFERS METHOD OF COMPUTER SIMULATION.....	169
Maleta B.V., Taran V.M., Bedruk O.V. TECHNOLOGICAL ADVANTAGES OF USING CYCLIC DISTILLATION PROCESS IN THE PRODUCTION OF ETHANOL FOOD GRADE.....	169
Telychkun V., Telychkun Yu., Kravchenko O., Desyk M. INTENSIFICATION OF THE PROCESSES AND IMPROVEMENT OF EQUIPMENT FOR YEAST DOUGH MIXING AND EXTRUDING.....	170
Udodov S. THE IMPACT OF CONSTRUCTIVE FEATURES OF HYDROCYCLONES APPARATUS ON PROCESS LIGHTING BEER WORT.....	170
Chepelyuk O., Shtefan E., Telychkun V. INFORMATIONAL RESEARCH TECHNOLOGIES OF LEAVENED DOUGH EXTRUSION.....	171
Ryndjuk D., Shtefan E. THE GRANULATION EQUIPMENT INFORMATION PRACTICE OF DESIGN.....	171
Litvinenko A., Nekoz A., Kondrat Z. THE HYDRODYNAMIC CAVITATION IN FOOD INDUSTRY, SEWAGE AND NATURAL WATER TREATMENT.....	172
Chepelyuk O., Udodov S., Taran V. BEER-WORT CLARIFICATION IN THE COMBINED WORT APPARATUS.....	172
Shtefan E., Telychkun V., Telychkun J. THE MATHEMATICAL MODEL DESIGN OF HEAT-MASS TRANSFER IN BACKING PRODUCTION.....	173
Ponomarenko V., Lulka D. IMPROVEMENT OF THE EQUIPMENT FOR SULPHITATION OF PRODUCTS OF SUGAR MANUFACTURE.....	173
Pushanko M., Ponomarenko V., Lulka D. MODERNISING OF THE COLUMNED DIFFUSIVE DEVICE.....	174
Lulka O., Myronchuk V., Adamenko A. A NEW FORM OF BEET COSSETTES – THE WAY TO GET AND BENEFITS.....	174
Atroshchenko D., Ponomarenko V., Lulka D. IMPROVEMENT OF A VACUUM PAN FOR CRYSTALLIZATION OF SUGAR SOLUTIONS.....	175
Seregin A., Vasylenko A. PROCESSING OF MUNICIPAL SOLID WASTE WITH RECEIVING OF BIOGAS.....	175
Seregin A., Osmak A. ORGANIC BIOMASS – ALTERNATIVE ENERGY SOURCE.....	176
Yarovyy V., Yakobchuk R. PRECONDITIONS OF THE MATERIAL CHOICE AND INERT BODIES SHAPES FOR DRYING OF LIQUID FOODSTUFF.....	176
Lementar S., Homenko E. MODERNIZATION OF DRYING PLANT FOR MILK.....	177
Babko E., Veresotskyi Yu., Sedyh O. RESEARCH OF HYDRODYNAMICS PROCESS IN THE VACUUM APPARATUS WHEN CRYSTALLIZATION MASSECUITE WITH THE PURPOSE OF THEIR INTENSIFICATION.....	177

Gavva A., Krivoplyas-Volodina L. COMPILING COMPREHENSIVE ANALYSIS AND METHODOLOGY OF PACKAGING EQUIPMENT BASED ON SIMULATION.....	178
Volchko A. ENGINEERING OF PET PREFORMS HEATING EQUIPMENT.....	179
Kostyuk V. USAGE ANALYSIS OF POLYMER FILMS IN PACKAGING.....	180
Nygora V., Galynska O. SYNTHESIS OF STRUCTURE OF HIGH-EFFICIENCY HYDROCLEANING DEVICES ON THE BASIS OF MORPHOLOGICAL ANALYSIS.....	180
Glushchenko M., Gricenko N. OPTIMAL CONTROL OF THE VACUUM BATCH APPARATUS OF SITUATIONAL APPROACH....	181
Horlova T. ONE APPROACH TO DECISION MAKING IN CORPORATE SYSTEMS.....	182
Klymenko O., Tregyb V. CONTROL OF THE SYSTEM OF THE PERIODIC ACTION WITH THE USE OF PROGRAMMER.....	183
Lutskaia N., Vlasenko L. SYNTHESIS OF THE OPTIMAL CONTROL SYSTEM FOR EVAPORATING STATION OF SUGAR PRODUCTION IN INTERVAL UNCERTAINTY CONDITIONS.....	183
Misiura M. USE OF MODERN THEORY METHODS FOR MANAGEMENT OF TECHNOLOGICAL BEER PRODUCTION COMPLEX.....	184
Myakshylo O., Hkarkianen O. MULTIDIMENSIONAL AND DATA MINING TASKS IN FOOD BUSINESSES PLANNING.....	184
Ovcharuk V., Yuschuk I., Levurda O. OPTIMIZATION OF CALCULATION OF THE CRUDE JUICE SATURATOR	185
Pupena A. USE OF <i>UNIFAC (DORTMUND)</i> MODIFIED METHOD FOR MODELING THE PHASE EQUILIBRIUM OF VAPOR-LIQUID SYSTEMS "ETHANOL-WATER-IMPURITY".....	185
Samsonov V. HUMAN-MACHINES TECHNOLOGIES OF ACCEPTANCE OF COLLECTIVE DECISIONS.....	186
Seidykh O., Makovetska S. DEVELOPMENT OF RECIPES BY MATHEMATICAL MODELING.....	186
Gladka M., Khlobystova O. DEVELOPING MODELS OF QUALITY FOOD PRODUCTS.....	187
Litvinov V.A., Oksanych I.N. AUTOMATION OF QUASI ARBITRARY QUERIES OF USER TO THE THEMATIC DATABASE.....	187
Buliy D. INVESTIGATION OF FIRE-EXPLOSION PRODUCTION PROCESSES OF ALCOHOL WITH MECHANOTRONIC MANAGEMENT IN DISTILLATION COLUMN SUBSYSTEM BASED ON PNEUMO-ELECTRICITY.....	188
Voronko S. DEVELOPMENT AND RESEARCH OF THE LEVEL CONTROL AUTOMATIC SYSTEM FOR THE NORMALIZATION OF CREAM IN CONTAINERS USING ULTRASONIC TRANSDUCERS ON SPATIAL BEATING.....	189
Dovzhenko E., Tregub V. DEVELOPMENT OF PROGRAMMER FOR TIME PROGRAMS WITH NONLINEAR STATIONS....	190
Kolyada A. DEVELOPMENT AND STUDY OF AUTOMATIC CONTROL SYSTEMS DOSING SUGAR WITH USING MAGNETOELASTIC TRANSDUCERS.....	191
Muzychenko K. DEVELOPMENT OF CASCADE-AUTONOMOUS SYSTEM OF AUTOMATIC CONTROL.....	192
Nykyforuk I. MANAGEMENT OF THE UNLOADING MILK LINE IN THE CONDITIONS OF PACKAGING WITH THE VARIABLE NUMBER OF PACKING MACHINES.....	193
Omelchenko K. SUBSYSTEM OF TECHNOLOGICAL MONITORING FOR MANAGEMENT DIFFUSIVE DIVISION.....	194
Sukhina E. USING PREDICTIVE SEARCH FOR THE OPTIMAL VALUES IN PROCESS CONTROL FOOD.....	194
	195

Chernovol Y., Belyaev Y.

MECHATRONIC SYSTEM CONTROL OF CAVITATION MILK PRODUCTION WITH USING
ULTRASONIC HOMOGENIZER.....

Section **NATURAL BIOACTIVE COMPOUNDS, FUNCTIONAL AND TRADITIONAL FOOD
PRODUCTS**

Sector A

Guimarães R., Barros L., S. Reis F., Dueñas M., Carvalho Ana M.a, Santos-Buelga C., João R.P. Queiroz M., C.F.R. Ferreira I.

PHENOLIC PROFILE OF WILD FRUITS OF ROSA CANINA SL. FROM NORTHEAST
PORTUGAL 196

Heleno A., Stojkovi D., Barros L., S. Reis F., Glamočlija J., Soković M., Martins A., Maria João R.P. Queiroz, C.F.R. Ferreira I.

A COMPARATIVE STUDY OF CHEMICAL COMPOSITION OF MORCHELLA ESCULENTA (L.)
PERS. FROM PORTUGAL AND SERBIA SANDRINA 197

Kolesnikov B., Klochkova N., Shamtsyan M.

OBTAINING HYDROPHOBINS FROM SUBMERGED CULTURES OF THE FUNGUS..... 198

Stetsenko N., Krayevska S.

THE USE OF FLAX SEEDS IN HEALTHY PRODUCTS TECHNOLOGIES..... 198

Zinchenko N., Simurova N.

BIOORGANIC COMPLEX DERIVED FROM JERUSALEM ARTICHOKE PUREE..... 199

Popova I., Sliva J.

OBTAINING FRUCTOSE – OLIGOSACCHARIDE MIXTURES BY APPLYING ELECTRIC PULSE
TECHNOLOGIES..... 199

Kryzhova Yu.

ENRICHMENT OF MEAT PRODUCTS BY IODINE THROUGH THE USE OF SEAWEED..... 200

Khariton T.

USE OF EXTRUDATE GRAIN CROPS TO ENRICH TRADITIONAL FOOD ENVIRONMENTS..... 200

Steshenko O., Aresenieva L.

PERSPECTIVES OF PRODUCTS CREATION WITH ADAPTATION EFFECT FOR
SPORTSMEN..... 201

Drokov V., Nosenko T., Olishchevskiy V., Marynin A.

REMOVAL OF PHOSPHOLIPIDS FROM VEGETABLE OILS USING OF ALUMINUM OXIDE
NANOPARTICLES 201

Kotinskyi A., Saliuk A.

THE EFFECT OF GLYCINE ON THE GROWTH OF THE MICROALGAE SPIRULINA
PLATENSIS..... 202

Frolova N., Chepel N., Naumenko K., Usatiuk O.

INVESTIGATION OF SEPARATION METHOD FOR AROMATIC SUBSTANCES OUT OF
ESSENTIAL OILS 202

Ostrovska O., Yuryk I.

ON NONLINEAR MATHEMATICAL MODELS IN TECHNOLOGICAL
PROCESSES..... 203

Polumbryk M., Kravchenko V., Kirkova M.

EFFICIENCY OF FOOD FORTIFICATION PRODUCTS WITH ZINC REQUIRED TO CONTROL
ZINC DEFICIENCY DISORDERS..... 203

Yemelyanova N., Mukoid R.

IMPROVING OF OAT MALT TECHNOLOGY 204

Bazhay-Zhezherun S., Telegin K.

THE RESEARCH OF THE USING STEVIA EXTRACT FOR PRODUCTION OF ICE CREAM OF
HEALTHY ORIENTATION 204

Podobi O., Miroshnikov O.

INNOVATION INGREDIENTS IN DAIRY PRODUCTION..... 205

Bondarenko S.

SYNTHESIS OF ISOFLAVONE PHYTOESTROGENS 206

Kovalevska J., Volovyk L., Maksimova I.

HEALTH OF YOUNG GENERATION – THE BASIS OF STATE STRENGTH 207

Kyshenko I., Serbova M., Makarenko A.

NEW RICH BRINES TO SHRED ITEMS..... 208

Borisenko A., Antoniuk M. RHIZOPUS SP. 2000 FM IS THE ACTIVE FUNGI EXOLIPASE PRODUCER.....	208
Butsenko L. GENOTOXICITY OF PHYTOPATHOGENIC <i>PSEUDOMONAS SYRINGAE</i> PV. ATROFACIENS....	209
Bugera I., Kihel N. LACTIC ACID BACTERIA AND THEIR ROLE IN THE PRODUCTION OF FERMENTED FRUIT.....	209
Krasinko V., Omelchuk E. THE INFLUENCE OF PH AND TEMPERATURE ON ACTIVITY OF <i>ASPERGILLUS</i> SP. 262 ENDOGLUCANASE	210
Olefirenko Yu. FRIED SUNFLOWER OIL AS A SUBSTRATE FOR PRODUCTION OF MICROBIAL EXOPOLYSACCHARIDE ETHAPOLAN.....	210
Pirog T. ETHAPOLAN: A NEW MICROBIAL POLYSACCHARIDE OF MULTIFUNCTIONAL ASSIGNMENT.	211
Maznik K., Maznik L. OPTIMIZATION OF FRUCTANS EXTRACTION FROM IN VITRO CHICORY "HAIRY" ROOTS.....	211
Bezusov A., Liganenko M. A NOVEL APPROACH TO THE PRODUCTION OF PECTIC-OLIGOSACCHARIDES.....	212
Telezhenko L., Kashkano M. DEVELOPMENT OF THE COMPOSITIONAL MIXTURES FOR PRODUCING INSTANT PORRIDGES	212
Cherno N., Shapkina K., Nikitina A., Lomaka E., Osolina S. FUNCTIONAL FOOD INGREDIENTS ON THE BASIS OF POLYSACCHARIDES.....	213
Kaprelyants L., Kilimenchuk E., Zhurlova E. APPLICATIONS OF ENZYMES IN CEREAL RAW MATERIALS PROCESSING	213
Iorgacheva C., Lebedenko T., Makarova O., Korkach A. MAIN ASPECTS OF USAGE OF PLANT RAW MATERIALS WITH DIFFERENT FUNCTIONAL AND TECHNOLOGICAL PROPERTIES IN FARINACEOUS PRODUCTS TECHNOLOGY	214
Cherevko O., Mykhaylov V. THE PRIORITIES OF THE SCIENTIFIC RESEARCH OF THE KHARKIV STATE UNIVERSITY OF FOOD TECHNOLOGY AND TRADE.....	215
Koretska I., Pushka O., Lukjanez G. THE PERSPECTIVES OF GLUCOSE-FRUCTOSE SYRUP AND MALTODEXTRIN USAGE IN TECHNOLOGIES OF SWEET DISHES.....	216
Arpul O., Dudkina O., Yanenko L. INNOVATIVE BREAKTHROUGH IN THE RESTAURANT INDUSTRY.....	216
Gavrish A., Ishchenko T., Medvid I., Dotsenko V., Kokhan O. RELEVANCE OF USING LOW TEMPERATURE TECHNOLOGIES IN THE CREATION OF PRODUCTS FOR SPECIAL PURPOSE.....	217
Lyavinets G., Gavrysh A., Nemirich O., Arsenyeva L., Kokhan O. USING PHYTO- AND CAROTENE CONTAINING RAW MATERIALS IN EMULSION-TYPE SAUCES TECHNOLOGY.....	217
Shidlovskaya O., Gavrish A., Ivakhno O., Dotsenko V., Dovgun I. THEORETICAL AND PRACTICAL ASPECTS OF COOKING FLOUR PRODUCTION TECHNOLOGY FOR SPECIAL PURPOSES.....	218

Section	NATURAL BIOACTIVE COMPOUNDS, FUNCTIONAL AND TRADITIONAL FOOD PRODUCTS
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Sector B

Falendysh N., Kovbasa V. POTATO CHIPS OF LONG-TERM STORING.....	219
Belinskaya K., Falendysh N. NEW IN BABY FOOD.....	220
Koval O., Poddubny V. ENERGY SECURITY PROCESSES SPROUTING MALT.....	220
Vasilkovsky K., Boyko O., Mudrak A. ENERGY EFFICIENCY OF CARGO HANDLING FOOD PRODUCTION.....	221

Maksimenko I., Krivorotko V. ENERGY TRANSFORMATION IN PHYSICAL SYSTEMS WITH MICROORGANISMS.....	221
Kryvorotko V., Tkachuk R., Shapran L. RESEARCH IN HEAT TRANSFER AND DEVELOPMENT OF EFFICIENT ECONOMICAL EVAPORATORS AND EVAPORATOR PLANTS WITH JET-PERCUSSION GENERATION OF FLUID FILM.....	222
Chagayda A., Bilyk O. HYDRODYNAMICS IN GAS-LIQUID MEDIUM.....	222
Dorohovych A., Badruk V., Murzin A., Omelyanenko I. FOAM CONFECTIONERY PRODUCTS WITH PREBIOTIC PROPERTIES AND REDUCED GLYCEMIC LOAD.....	223
Drobot V., Bondrenko Yu., Misechko N. FRUCTOSE AND PROBIOTICS APPLICATION IN TECHNOLOGY OF DIABETES BAKERY.....	223
Semenova A., Mykhonik L., Grischenko A., Drobot V. BREAD FOR HEALTH-IMPROVING.....	224
Protsenko I., Pasichnyk I., Yurchak V. THE USE OF HOP FOR MAKING BREAD WITH HEALTH IMPROVING PROPERTIES.....	224
Yurchak V., Karpyk G. USAGE OF WHOLE-WHEAT FLOUR AND BRAN FOR MAKING MACARONI PRODUCTS.....	225
Dorohovich V., Tarasenko I. DEVELOPMENT OF THE TECHNOLOGY OF WAFFLES ON THE BASIS OF GLUTEN-FREE FLOUR.....	225
Yovbak U., Obolkina V., Krapivnitska I. THE USE OF PLANT MATERIAL TO CREATE SEMI-GELATINOUS PASTRY PRODUCTS.....	226
Skrypko A., Kyianytsia S., Obolkina V., Yemelianova N. STUDY OF OAT MALT INFLUENCE ON BUTTER BISCUIT STRUCTURING.....	226
Kirpichenkova O., Obolkina V. TECHNOLOGY INCREASED COMPETITIVENESS GINGERBREAD PRODUCTS IMPROVING.....	227
Zinchenko I., Terletska V. IMPACT OF HYDROTHERMAL TREATMENT ON CHEMICAL COMPOSITION AND QUALITY PARAMETERS OF MUSHROOM PRODUCTS.....	227
Bahmach V., Vovkodav N. MAYONNAISE TECHNOLOGY IMPROVEMENT.....	228
Bahmach V., Babenko V., Beletsky D. XANTHAN GUM USING IN THE MAYONNAISE TECHNOLOGY PRODUCING.....	228
Kozulya I., Yanyuk T., Shapovalenko O. TECHNOLOGY OF PROTEIN PREVENTIVE ADDITIVES FOR QUAIL WITH FLAX ADDING.....	229
Lazarenko M., Bagliuk S., Melnyk O. PHYSICAL RESEARCHES OF MODIFIED STARCHES SWELLING IN WATER.....	229
Bondar M., Shiyan P., Kuts A. ADVANTAGES OF ETHANOL PRODUCTION FROM STARCH-CONTAINING RAW MATERIALS USING POLIHEKSAMETHYLENUGUANIDINE (PHMG) SALTS.....	230
Myronchuk V., Yeshchenko O., Samilyk M. FINAL SUGAR MASSECUITE COOLING CRYSTALLIZATION.....	230
Gaponyuk I., Stankevich G., Pogosgyh M. GRAIN'S LAYER DRYING RATE INFLUENCE ON RESISTANCE TO MOISTURE DIFFUSION.....	231
Gaponyuk I. ENERGY-SAVING TECHNOLOGY OF THE MOIST GRAIN SEPARATION.....	231
Kochubey-Lytvynenko O., Chernyushok O. APPLICATION POTENTIAL OF MILK WHEY PROCESSED WITH ELECTRICAL SPARK DISCHARGES.....	232
Karputina M., Frolova N., Karputina D. EXPANSION OF ASSORTMENT OF BEVERAGES WITH USE OF NATURAL UNCONVENTIONAL RAW MATERIALS.....	232
Yushchenko N., Kuzmyk U. DETERMINATION OF CARBOHYDRATE COMPOSITION OF AROMATIC RAW MATERIALS.....	233

Arsenieva L., Yashchenko V., Smirnova J. IMPROVING RECIPE COMPOSITION AND TECHNOLOGY OF BREAD STICKS.....	233
Ivanov S., Strashynskiy I., Pasichnyi V., Olishevskiy V., Marynin A., Zakharevich V. THE USE OF NANOTECHNOLOGY FOR SURFACE PROTECTION OF MEAT PRODUCTS.....	234
Ivanov S., Pasichnyi V., Zadorozhnyi V., Marynin A. IMPROVEMENT TECHNOLOGY SEMIS CULINARY OF POULTRY.....	234
Haschuk O., Peshuk L., Moskalyuk O., Chernyushok O. INNOVATIVE MODEL OF MEAT PRODUCTS WITH THE USE OF MUSHROOM RAW MATERIALS PRODUCED INDUSTRIALLY.....	235
Ryabokon N., Osmak T., Goncharov G., Pukhlyak A. INNOVATIVE TECHNOLOGY OF CONDENSED MILK CANS.....	235
Olyanskaya S., Tsiurlikova V. CHEMICAL REAGENTS FOR INTENSIFICATION OF DIFFUSION JUICE PURIFICATION.....	236
Olyanskaya S., Tsiurlikova V. INCREASE OF EFFICIENCY DIFFUSION JUICE PURIFICATION USING COMPLEX REAGENT.....	236
Khariton N., Hrabovska O., Miroshnik O. TECHNOLOGICAL CONDITIONS OF OBTAINING THE PECTIN FROM CABBAGE.....	237
Samoilenko I., Koretska I., Fomenko V. USE OF MODIFIED STARCHES IN PASTRY PRODUCTS MANUFACTURE WITH EXTENDED SHELF LIFE.....	237
Oshchypok I. INFLUENCE OF USE OF FOOD ADDITIVES ON THE STABILITY AND SAFETY OF THE POULTRY MEAT SECOND RAW MATERIALS.....	238
Peshuk L., Krupodorova T., Haschuk O. CREATION OF FUNCTIONAL MEAT PRODUCTS WITH THE USE OF BIOMASS OF PLEUROTUS OSTREATUS (JACQ.) P. KUMM., CULTIVATED BY MEAL.....	238
Pasichnyi V., Bomko I. MEAT SNACK PRODUCTION WITH USING ENZYMES.....	239
Peshuk L., Moskalyuk O., Klushko M. MEAT OF TURKEYS, AS AN INNOVATIVE PRODUCT OF THE 21ST CENTURY.....	239
Peshuk L., Shtuk I., Ivanova T. MEAT OF FERAL ANIMALS AS RAW MATERIAL FOR DIET OR MEDIOPROPHYLACTIC MEAT FOODS.....	240
Polischuk G., Breus N. MASS EXCHANGE PROCESS OPTIMIZATION WHILE PREPARING VEGETABLE RAW MATERIALS IN THE ICE-CREAM TECHNOLOGY.....	241
Romanova Z., Zubchenko V., Rachniy A. EFFECT OF LASER IRRADIATION ON THE YIELD OF EXTRACT AT MASHING GRAIN FOR BEER WORT.....	241
Babich I., Grechko N. THE INFLUENCE OF TECHNOLOGICAL TREATMENTS ON PHYSICAL AND CHEMICAL STRUCTURE OF WINE.....	242
Ivanov S., Shiyan P., Mudrak T. IMPROVEMENT OF TECHNOLOGY OF FERMENTATION OF MASHES OF HIGH CONCENTRATIONS.....	242
Ivanov S., Shiyan P., Buliy Yu., Kuts A. RECTIFICATION OF BIOETHANOL IN THE GUIDED CYCLES MODE.....	243
Ivanov S., Shiyan P., Buliy Yu., Kuts A. A CONCENTRATION OF ORGANIC COMPOUNDS OF ALCOHOLIC DISTILLATE UNDER BIOETHANOL PRODUCTION.....	244
Shiyan P., Mudrak T., Kutz A., Kyrylenko R. IMPROVING TECHNOLOGY ALCOHOLIC WASH OF RAW STARCH USING ACID ENZYMES.....	245
Prybylskii V., Boiko M., Dovgun I. INNOVATIVE TECHNOLOGIES OF FERMENTED NON-ALCOHOLIC AND LOW-ALCOHOLIC BEVERAGES.....	245
Zapotocka O., Lysy O., Pichkur V., Hrabovska O., Kovbasa V. CO-EXTRUSION PRODUCTS WITH FRUIT STUFFING.....	246

Melnyk O., Kovbasa V., Tkachenko N. RESEARCH OF EXTRUDED STARCHES PROPERTIES.....	246
Petrichenko I. HARDWARE DESIGN AND TWO-STAGE CARBONATION IMPROVEMENT.....	247
Reznichenko Yu. PRE-LIME-CARBONIZATION JUICE PROCESS IMPROVING.....	247
Kryvorotko V., Tkachuk R., Nikitenko O. MATHEMATICAL MODEL OF JET GENERATION OF FLUID FILM.....	248
Vigovskiy V., Logvin V., Taran V. STUDY OF REDUCING SUGARS DEGRADATION DURING MAIN LIMING PROCESS.....	248
Radzievska I., Lazarenko T. PERSPECTIVE SOURCES OF BIOLOGICAL ACTIVE FATTY ACIDS AND THEIR APPLICATION IN COSMETICS TECHNOLOGY.....	249
Tkachuk A., Martynenko M. APPLICATION OF DIFFERENTIAL EQUATIONS ANALYSING THE FOOD PROCESSES.....	249
Serpuchenko V., Levurda O. ULTRAFILTRATION OF PROTEIN CONTAINING WATER BY METAL MEMBRANES.....	250
Pichkur V., Lysy O., Kovbasa V., Hrabovska O., Smirnova J. NATURAL POLYSACCHARIDES AS STABILIZING SYSTEMS.....	250
Shiyan P., Boyarchuk Ya. INVESTIGATION OF ORGANIC IMPURITIES MOVEMENT BY ACCELERATING COLUMN OF ALCOHOL WHICH IS UNDER PRESSURE LOWER THAN ATMOSPHERIC.....	251
Dubkovetskiy I., Malezhik I., Yevchuk Ya. IMPROVING THE PROCESS OF DRYING THE FRUITS OF HAWTHORN.....	251
Dubkovetskiy I., Malezhik I., Veselovska T. PROSPECTS DRYING APPLE POMACE.....	252
Zagorodny P., Homichak L., Popova I., Kovalchuk O. CONVERSION OF SUGAR IN THE PROCESS OF DEFECATION.....	253
Bessarab O., Bandurenko G., Levkivska T. NEW MULTIFUNCTIONAL DIETARY SUPPLEMENTS BASED ON RAW CARROT.....	254
Meletyev A., Deriy E., Dodonova K. METHODS OF INTENSIFICATION OF THE HOPS BITTER SUBSTANCES USE.....	255
Kopylenko A., Marynin A., Sydorenko S., Tymonin A., Moraru V., Komyshe D., Snigur O., Volkov N. INVESTIGATION OF A HEAT TRANSFER MECHANISM AND HEAT EXCHANGE INTENSITY AT SOME NANOFLUIDS BOILING.....	255
Kulinchenko V., Kaptanovskiy D. HEAT EXCHANGE AT BOILING OF MASSECUITES.....	256
Meletyev A., Deriy E. THE DEVELOPMENT OF NEW TYPES OF BEER USING SUGAR CONTAINING SUBSTITUTES OF MALT.....	256
Melnyk L., Matko S. RESEARCHING OF MICROBIOLOGICAL PARAMETERS OF APPLE JUICE, PROCESSED BY SHUNGITE.....	257
Koretskaya I., Dotsenko V., Peregouda M., Kharchenko E., Korzh T. PHYTALBUMIN. ALTERNATIVE TO THE MEAT PRODUCTS.....	258
Kopylenko A., Mikulionok I., Riabtsev G., Timonin A., Zotkina L. COMBINED CONSECUTIVE MASS-TRANSFER PROCESS «DISTILLATION - MEMBRANE SEPARATION» FOR SEPARATION OF LIQUID MIXES.....	259
Kopylenko A., Gondliakh A., Timonin A., Onoprienko V., Nikitin R. THE SYSTEM OF CONTINUOUS INFORMATION SUPPORT EQUIPMENT FOR FOOD AND CHEMICAL INDUSTRY.....	260
Tkachuk N., Melnik Z. ADSORPTIVE PURIFICATION OF ETHER-ALDEHYDE FRACTION BY NATURAL ADSORBENTS.....	260
Zmiyevskiy Yu., Myronchuk V. INVESTIGATION OF LACTOSERUM SEPARATION BY MEANS OF MEMBRANE	261

DISTILLATION.....	
Bandurenko G., Vinnov A., Maevskaya T.	
ALTERNATIVE PRODUCTION OF SURIMI IN UKRAINE.....	261
Silchuk T., Drobot V., Kokhan O.	
TECHNOLOGY OF SHELF LIFE BREAD EXTENDING.....	262
Sharan L., Bura G., Arsenyeva L., Sharan A., Kokhan O.	
PROSPECTS FOR THE USE OF SEA KELP IN TECHNOLOGY OF PASTRY PRODUCTS.....	263
Roglev J., Gavrysh A., Dotsenko V., Lykjanez G.	
CURRENT APPROACHES TO THE TECHNOLOGY OF BAKERY PRODUCTS MADE FROM FROZEN PREPARED FOOD.....	263
Myroshnyk Yu., Havrish A., Dotsenko V., Okopna Ya.	
USING WILD PLANT MATERIAL IN PASTRIES.....	264
Dorohovich V., Iazorenko N., Mykhailova N.	
CONFECTIONERY TECHNOLOGY FOR PATIENTS WITH DIABETES AND CELIAC DISEASE.....	264
Kulinich V., Gavrysh A., Dotsenko V., Smirnova J.	
FLOUR CONFECTIONERY PRODUCTS FOR PEOPLE SUFFERING FROM COELIAC DISEASE AND DIABETES.....	265
Golikova T., Yurchak V., Voloshchuk G., Kokhan O.	
IMPROVEMENT OF THE EGG MACARONI PRODUCTS QUALITY.....	265
Bortnichuk O., Gavrih A., Dotsenko V., Kokhan O.	
BAKERY TECHNOLOGY FOR CHILDREN WITH VITAMIN D DEFICIENT STATES.....	266
Hrebeniuk I., Bondar N., Yurchuk L.	
LUPINE FLOUR USING IN TECHNOLOGY OF RESTAURANT INDUSTRY ESTABLISHMENTS PRODUCTION.....	266
Pereguda M., Kharchenko E., Korzh T., Koretskaya I., Dotsenko V.	
EXTRUSION TECHNOLOGY FOR VEGETABLE PROTEIN PRODUCTION.....	267
Karpovych I., Krapyvnytska I.	
USING NATURAL SORBENTS FOR GLUCOSE SYRUPS DECOLORATION.....	268
Reznichenko Yu.	
IMPROVEMENT OF PREVIOUS LIME-CARBONATATION PROCESS.....	268
Koshova V., Kuts A.	
THE DIFFERENT YEASTS FERMENTATION OF THE WORT EFFECT RESEARCHES AND THE FINISHED BEER QUALITY.....	269
Martesnyuk A., Pastushenko I.	
USING OF SHUNGITE FOR CLEANING SUGAR SYRUPS.....	269
Furmanova Y., Korzh T., Shapovalenko O., Suprun-Krestova O.	
HOW TO EVALUATE THE QUALITY OF "PUFFED" BUCKWHEAT?	270
Yanyk T., Yvtushenko O., Baranova K.	
TECHNOLOGY DEVELOPING OF FLAX SEEDS DRINK.....	270
Pastuh H., Hrabovska O.	
THE INVESTIGATION OF TECHNOLOGICAL CONDITIONS OF PECTIN WITHDRAWAL FROM POTATO AND STUDY OF ITS STRUCTURE.....	271

Section GLOBAL CHALLENGES AND COMPETITIVENESS

Myts I.	
HOTEL INTELLIGENT BUILDING MANAGEMENT SYSTEM.....	272
Veres K.	
PROSPECTIVE TRENDS OF GASTRONOMIC EVENT-TOUR.....	273
Sologub Yu.	
WINERY AS A TOURIST RESOURCE IN HUNGARY.....	273
Basyuk D.	
ENOAGASTRONOMIC TOURISM AS A MARKETING TOOL OF DOMESTIC MANUFACTURER.....	274
Meletev A., Svirchevska O., Protsenko A., Protsenko L., Mykhailov M.	
THE COMPETITIVENESS OF TYPE HOP PELLETS 90 OF THE DOMESTIC	274

PRODUCTION.....	
Klymash N.	
SCENARIOS AS A CORPORATE EFFICIENCY MANAGEMENT TOOL IN COMPETITIVE ENVIRONMENT.....	275
Mandzhos O.	
FOOD LABELLING CHANGES IN EC AND ITS IMPLEMENTATIONS INTO THE NATIONAL LEGISLATION.....	275
Dunda S.	
PROBLEMS OF PROVIDING HIGH-QUALITY RAW MATERIALS OF THE BAKERY ENTERPRISES.....	276
Skrygun N., Kapinus L.	
PROBLEMS AND PROSPECTS OF SMALL FRUIT MARKET IN UKRAINE.....	276
Petukhova O., Silakova A.	
IMPLEMENTATION OF MANAGEMENT INNOVATION AS A FACTOR ENHANCING ENTERPRISE COMPETITIVENESS.....	277
Sytnyk I., Hovorushko T., Shapran L.	
MANAGEMENT SYSTEM OF BUSINESS COMPETITIVENESS.....	277
Dychkovskyy S.	
SOCIAL AND ECONOMIC POLICY OF UKRAINEIN SOLVING THE PROBLEMS OF FOOD SECURITY.....	278
Ganushchak-Efimenko L.	
MANAGEMENT MECHANISM OF DEVELOPMENT OF INNOVATIVE POTENTIAL ON THE BASIS OF INTEGRATION INTERACTION.....	278
Solomka O., Verbinenko Yu.	
THEORETICAL ASPECTS OF ENSURING OF COMPETITIVENESS AGRICULTURAL SECTOR.....	279
Strunin V.	
INNOVATIVE FACTOR OF GLOBALIZATION PROCESSES DEVELOPMENT.....	279
Sheremetynska O.	
DETERMINANTS OF TURNOVER ASSETS MANAGEMENT ON BAKERY ENTERPRISES.....	280
Bagatska K.	
FINANCIAL FACTORS OF ENTERPRISES'S COMPETITIVENESS.....	280
Trush Yu.	
FEATURES OF COMPETITIVENESS OF AN ENTERPRISE IN MODERN CONDITIONS.....	281
Fedulova I.	
DECISION OF PROBLEMS IN THE FUEL AND ENERGY COMPLEX OF UKRAINE.....	281
Kobylyans'ka L., Yanenko L.	
FOOD SAFETY IN THE GLOBAL DIMENSION.....	282
Dragan O.	
MEAT PROCESSING INDUSTRY CONDITION AND FOOD SAFETY.....	282
Zainchkovska I.	
OUTSOURCING AS A WAY TO INCREASE EFFICIENCY OF ERP SYSTEMS.....	283
Kovalchuk I.	
DEVELOPMENT OF VERTICALLY-INTEGRATED STRUCTURES IN THE AGRO-INDUSTRIAL COMPLEX.....	283
Veklych V.	
RIGHT TO FOOD AND GROWTH OF POPULATION: INTERNATIONAL DEMENTION.....	284
Tkachuk S.	
TO BUILD ENTERPRISE'S IMAGE AS AN IMPORTANT INSTRUMENT IN MARKET COMPETITION.....	284
Stakhurska S.	
THE INSURANCE OF ENTERPRISE'S COMPETITION ABILITY BY THE EFFECTIVE MANAGE OF CHANGES.....	285
Bilan Y.	
IMPLEMENTATION OF SUSTAINABLE DEVELOPMENT CONCEPT ON POLISH AND UKRAINIAN MARKETS.....	285

Section **YOUNG FOOD SCIENTISTS - VISION OF THE FUTURE**

Pokora K. BIOCONVERSION OF INDUSTRIAL WASTE IN MICROBIAL SURFACE-ACTIVE AGENTS.....	286
Sofilkanych A., Pirog T. DEVELOPMENT OF TECHNOLOGY OF SURFACTANTS RHODOCOCCLUS ERYTHROPOLIS EK-1 WITH THE USE OF INDUSTRIAL WASTES.....	286
Grytsenko N., Pirog T. DEVELOPMENT OF TECHNOLOGY OF SURFACE-ACTIVE SUBSTANCES OF NOCARDIA VACCINII IMV B-7405.....	287
Bitskinashvili K., Gabriadze I., Datukishvili N. DETECTION OF MAIZE DNA IN THERMALLY TREATED PRODUCTS.....	287
Hutsalo I., Nosenko T. NEAR INFRARED REFLECTANCE SPECTRUM OF RAPE SEED AS A TOOL FOR ERUCIC ACID DETECTION.....	288
Skrotska O. ANTIVIRAL ACTIVITY OF A MOLECULAR COMPLEX CONTAINING RNA AND TILORONE AGAINST EXPERIMENTAL HERPES SIMPLEX VIRUS INFECTION.....	288
Antoniuk M. RATIONAL METHODS OF BREAD ENRICHMENT WITH SELENIUM.....	289
Penchuk I. TECHNOLOGY OF PRODUCTION OF INTERFERON I TYPE PREPARATIONS USING INDUCTOR SYSTEM REUSABLE ACTION.....	289
Salyuk A., Zhadan S., Shapovalov E. DISPOSAL OF CHICKEN MANURE BY METHANE FERMENTATION.....	290
Voloshyna I. BIOSAFETY OF CANNED FRUIT AND VEGETABLES.....	290
Pogorilyi T., Dmitrenko I., Myronchuk V. MODELLING OF HEAT TRANSFER BETWEEN THE LARGER AND SMALLER CELLS IN THE SUCROSE RECRYSTALLIZATION PROCESS IN THEIR CONTACT AREAS WITH SUPERHEATED SOLUTION DURING SUGAR MASSECUTE BOILING.....	291
Dubinina I., Matsyulyavichene A., Shamtsyan M. COLLAGENOLITIC ENZYME FROM BASIDIOMYCETES MUSHROOM FOR MEAT PROCESSING INDUSTRY, ALEXANDRA MATSYULYAVICHENE.....	291
Antoniuk S., Pirog T. ANTIMICROBIAL AND ANTIADHESIVE PROPERTIES OF RHODOCOCCLUS ERYTHROPOLIS IMV AC-5017 AND NOCARDIA VACCINII IMV B-7405 EXTRACELLULAR SURFACTANTS.....	292
Guts V., Gubenia O. RHEODYNAMICAL SIMULATION OF MECHANICAL SYSTEMS.....	293

ADDITIONAL PROGRAMME

Pittia P., Neri L., Sacchetti G., Di Mattia C., De Biase L., Mastrocola D. OPTIMISATION OF VACUUM IMPREGNATION TREATMENTS FOR HIGH QUALITY MINIMALLY PROCESSED APPLES.....	294
Ivanov S., Rashevskaya T. NANOSTRUCTURE AND BUTTER FUNCTIONAL PROPERTIES WITH ADDITIVES OF VEGETABLE POWDERS.....	295
Rashevskaya T., Ivanov S. SELF-ORGANIZATION OF BUTTER NANOCRYSTAL HETEROGENEOUS SYSTEM.....	295
Ivanov S., Rashevskaya T., Shapoval V. USING MOLECULAR DYNAMICS FOR STUDY BUTTER.....	296
Ivanov S., Rashevskaya T. BUTTER PASTE DEVELOPMENT WITH BIOACTIVE NUTRIENTS.....	296
Ivanov S., Rashevskaya T., Buravets K. THE FUNCTIONAL BUTTER PASTE WITH ADDITIVES OF PLANT MICRONUTRIENTS.....	297
Ivanov S., Rashevskaya T., Podkovko O. BUTTER PASTE DEVELOPMENT WITH RED BEET POWDER.....	297
Syutkina A., Pavluchenko O. EXPLORING THE POSSIBILITY OF USING FLAX SEED IN TECHNOLOGY SWEETS.....	298
Mamtsev A., Maksyutov R., Konkina I., Ponomarev Y., Kozlov V. TECHNOLOGY OF ENCAPSULATION OF IODINE-ORGANIC COMPOUNDS INTO NANOSCALED BIOMATRIX.....	301

GAME MEAT CHARACTERISTICS

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Ukrainian market represents a wide range of meat products made from traditional raw meat. Delicacies making from wild animals meat are very popular today. These meats have a unique taste characteristics and a large amount of nutrients. Production of such products is very promising.

In contrast to the domestic animals meat the game meat contains more minerals and vitamins and less fat: it is deposited upon the inwards and subcutaneous tissues. Game meat is richer in nitrogenous substances and proteins (because of the low fat content and complete protein, vitamins and some minerals, especially calcium, iron and phosphorus). Good game digestibility due to favourable composition of purine compounds and creatine positive impact on the autonomic nervous system of humans. Due to the small fat venison meat has reduced energy performance, so it is recommended to expand the menu as well as for the preparation of daily meals.

Game meat has darker colour than meat poultry, not as tender, contains more protein (23-25%) and extractives which give it a peculiar taste and flavour (slightly bitter with a resinous flavour), but less fat (1-2%).

Protein Meat spotted deer and wild boar with a high biological value, contain no limiting amino acids. Meat is rich in lysine, leucine and isoleucine.

The study of amino acid composition indicates a high content of tryptophan in meat - 1.37 and 1.11 g/100 g protein in the meat of wild boar and deer, respectively, which correlates with high albumin-globulin fraction. Wild game meat amino acid composition does not yield the same traditional animals, and the contents of some amino acids (threonine, tryptophan and phenylalanine).

The total essential and essential amino-acids amount in the game meat is higher than in controls, an average of 1.63 and 0.24 g/100 g protein in the meat of wild boar and spotted deer, respectively.

KEY WORDS: amino acid composition, energy value, game meat, spotted deer, wild boar.