

TECHNOLOGY DEVELOPING OF FLAX SEEDS DRINK

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The formulation technology task creation process for preparing a drink with flax seed, which has a comprehensive therapeutic effect, giving it new consumer properties and exclusion danger enzyme inhibitors. Famous is valuable properties of food base of flax, which represents a mucus mass obtained after extraction of flax seed and has anti-inflammatory and antioxidant effect. Flaxseed reduces total cholesterol and glycerides, reduce blood clotting time, which reduces the probability of various diseases. Flax seeds contain up to 800 times more lignin than all known plant foods, and the presence of dietary fiber and alpha-linolenic acid is the basis for the fight against cancer. The task is solved by the following process: washing the seeds, soaking, grinding materials with water, extraction, cooling, filtration through polyester fabric and spinning liquid phase. Research has established that for optimal hydrothermal treatment is necessary to soak the seeds in water for a specified time at the optimum temperature, which is associated with the completion of swelling Macromolecular using low-temperature regimes to preserve the nutritional value of flax seed. In order to avoid the need for extraction and blanching asked to extraction at elevated temperature under pressure up to 0.5 MPa for a preset time. Established technological modes allow production of linen beverage for any values of feedstock while compliance with sanitary norms to prevent the development of pathogenic organisms. Options to cool the suspension to a temperature 30 ... 35 ° C into account speed flow heat transfer in different climates, and filtration through polyester fabric with a mesh size of 250 ... 300 microns allows you to split a two-component system with a maximum yield drink different concentrations. Technical result is the development of a method for producing flax drink using flax seeds, which gives it a new organoleptic properties, eliminates the danger of consumption of enzyme inhibitors and provides comprehensive therapeutic effect.

KEY WORDS: flax seed, flax drink, extractory