

The use of flax products processing in technology sponge cakes functional purpose

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ABSTRACT

At present the world is a constant deterioration in the overall health of the population. There has been a rapid increase in the number of people suffering from various non-infectious diseases: obesity, cardiovascular and endocrine diseases. The state of health is greatly influenced by several factors - the rhythm of modern life, the ecological environment, food hygiene, heredity. Weighted health food certainly is. In recent years, there is a tendency among people to eat refined foods that are not balanced in biological value. Therefore, the urgent task of our time is the enrichment of food raw materials for the balanced amino acid composition, vitamins and polyunsaturated fatty acids. At present promising area of the food industry is the creation of food products, including flour confectionery functionality.

Among pastry products particularly popular with population use products based on sponge - cakes. The purpose of our work is to develop sponge cakes functionality. To achieve this task, we considered it appropriate to use in production technology sponge cakes processed flax (linseed meal), as flax is a natural source of ω -3 and ω -6 polyunsaturated fatty acids.

With the help of mathematical modeling and optimization we found that rational is introducing 10% by weight of flax flour wheat flour. Established that the use of 100 g of sponge cake, the recipe which includes flaxseed flour daily rate of ω -3 polyunsaturated fatty acids covered by 20 ... 40%, and ω -6 polyunsaturated fatty acids - 15 ... 25%, allowing you to their functional significance. In order to provide an attractive exterior appearance designed Biscuit we suggest you to contribute to the formulation of 5% cocoa.

KEY WORDS: the functional foods, sponge cakes, flaxseed flour

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