

**INTERNATIONAL
CONFERENCE FOR STUDENTS
“STUDENT IN BUCOVINA”
December, 13th, 2024**

**STUDENT IN BUCOVINA
ABSTRACTS**

Organized by:
Faculty of Food Engineering,
Stefan cel Mare University of Suceava, Romania

ISSN 2068 – 7648

USE OF SECONDARY DAIRY RESOURCES FOR THE PRODUCTION OF NEW PRODUCTS

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Abstract:

The development of waste-free technologies with the maximum use of useful components that are part of the secondary raw materials is relevant for the food industry. Due to the insufficient number of innovative developments, a significant part of the nutrients and regulatory substances necessary for the human body is being lost.

Work on the implementation of methods of the full cycle processing of whey by isolating, concentrating, modifying its properties and developing innovative technologies for its use in food products, including the intended purpose has a certain resource-saving orientation. This will allow effectively use of the technological properties of fillers, their synergistic interactions with each other and with whey.

The introduction of resource-saving technologies and the production of high-quality and safe products with high consumer properties, contributes to solving the problem of protein deficiency, as well as providing the population of various social groups and living conditions with complete, balanced and bioavailable micronutrient composition, combined and multi-component target food products is of current importance area of research.

The analysis of literature shows that development of innovative whey technologies, and its complex use with food from animal and vegetable raw materials is a promising direction in the development of resource-saving food technologies.

Key words: *desserts, food products, secondary resources, waste-free technologies, whey*