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**55. EXPANDING THE RANGE OF MEAT PATES  
USING EDIBLE MUSHROOMS**

**O.E. Moskalyuk, O.I. Hashchuk, Y.Yu. Merkulova**

*National university of food technologies, Kyiv, Ukraine*

The modern market of meat products requires constant updating of the assortment and introduction of innovative solutions that combine high taste properties, nutritional value and usefulness for the body. One of the promising areas of such improvements is the use of edible mushrooms in the technology of production of meat pâtés. The addition of mushroom raw materials allows not only to diversify the assortment, but

also to improve the structural-mechanical, organoleptic and functional characteristics of the finished product.

Mushrooms are traditionally valued for their nutritional properties, including their rich protein content, dietary fiber, mineral elements, and biologically active compounds. They contain natural antioxidants, B vitamins, amino acids, and polyphenolic compounds, making them a valuable ingredient for enriching meat pâtés. The use of champignons, oyster mushrooms, boletus, or other edible mushrooms allows for the creation of products with a milder taste, a more pronounced aroma, and improved nutritional characteristics.

The technological properties of mushrooms are also of great importance. Due to their high moisture-holding capacity and soft texture, mushroom raw materials contribute to the formation of a delicate pate structure, increasing its juiciness and plasticity. During heat treatment, mushrooms retain part of their aroma and taste notes, which allows you to obtain products with brighter organoleptic characteristics without the use of synthetic flavors. In addition, the introduction of mushrooms partially replaces meat raw materials, reducing the calorie content of the product and making it more acceptable for consumers who strive to adhere to a balanced diet.

The development of recipes for meat pates with mushrooms involves taking into account the optimal proportion of mushroom additives, their preparation and processing method. Usually, mushrooms are pre-chopped, fried or blanched, which allows to improve their properties and ensure better interaction with the meat base. An important stage is the selection of spices and auxiliary ingredients that harmoniously combine with the mushroom aroma and enrich the taste palette of the finished product.

Also, current trends include the use of dried or powdered mushrooms, which are characterized by a more concentrated taste, convenient technological form and increased nutritional value. They allow you to adjust the intensity of the aroma, improve the consistency of the pâté and increase its stability during storage.

Expanding the range of meat pâtés through the use of edible mushrooms opens up new prospects for the meat processing industry. The combination of a meat base with mushroom raw materials makes it possible to create products with high taste properties,

an attractive aroma and a balanced composition. Such products meet modern requirements for healthy nutrition, contribute to the innovative development of the industry and satisfy consumer needs for diverse, healthy and high-quality meat products.

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