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## ASSESSMENT OF ENERGY EXPENDITURE ON THE KNEADING WHEAT DOUGH PROCESS<sup>2</sup>

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**Abstract:** *A quantitative assessment of the quality of the process of kneading the dough in the dough machines, of both periodic and continuous this is the total and specific energy expenditure. Determination of energy expenditure is necessary for the calculation of the dough machine as well as the energy analysis of specific stages of the process. Studies were conducted on a laboratory kneading machine of periodic action. To measure the energy expenditure used wattmeter. An analysis of the experimental data showed how energy expenditure varied throughout the experiment and confirmed three stages of the kneading wheat dough process. Comparing the calculated theoretical values with the obtained experimental values, they were found to be different. Studies of the process of kneading wheat dough prove the need for changes in the method of calculating energy expenditure for kneading, eliminating the formal approach to this process and taking into account the energy expenditure of structural transformations.*

**Keywords:** *dough, mixing machine, energy expenditure, kneading, qualities.*

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