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PROBLEMS OF STABILITY INULIN AND OLIOFRUCTOSE IN DRINKS STORAGE**Oksana Lugovska, Vasiliy Sydor***National university of food technologies Ukraine, Kiev**mail: Oksana.Lugovska@rambler.ru*

The work purpose is stability research inulin and olihofructose depend on size pH, temperature and a storage time of foodstuff in which they were used.

As object of researches used soft drink with the maintenance in solids of 14,0 %. The pH value environments changed, the temperature and endurance time in the drink .

And as the results it has been established that hydrolysis olihofructose degree changes with various intensity in different values of temperature and pH.

Hydrolysis olihofructose occurs slightly in value pH equal or above 4.0 and temperature 85-90°C. It is more important parameter of hydrolysis process, when level pH decreases and the temperature raises. Hydrolysis olihofructose degree increases in a product approximately three times at pH=3.5 and temperature 95°C.

It has been established that at pH=4,0 and above hydrolysis process was accelerated slightly. By the hydrolysis inulin degree research with the temperature 85-90°C in the sour environment. However, hydrolysis inulin increased approximately twice with the level decrease pH to 3,0 and rise to 95°C.

In the conditions of the sour environment and the raised temperatures hydrolysis increase (which have been brought in products with the technological purpose). It leads to partial or full loss of their dietary properties, and, in certain cases, to slight increase in a sweet ready product. Thus, hydrolysis inulin and olihofructose degree depends on level pH and the raised temperatures.

KEY WORDS *olihofructose, inulin, temperature, beverage storage, hydrolysis*Indicate type of presentation: Oral Poster