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THE MICROSTRUCTURE OF WATER SOLUTIONS FROM RED BEET ADDITIVES INVESTIGATION FOR USING IN THE BUTTER PASTE

In recent years there have been research works as to the development of the technologies and assortment expansion of butter and butter pastes with complex of functional plant supplements at the milk technology and dairy products department of National University of Food Technologies led by prof. Rashevskaya T. We have developed the technology of butter paste on the dairy-plant basis. The plant basis includes flaxseeds, inulin and red beet powder. Previously it was determined that on the quality indicators of the butter with carrot powder, microstructure of the additive suspension affects and it depends on the method of raw materials drying. It was investigated that carrot supplements obtained by cold spray and cryogenic drying method, interacted with fatty and water phases of the butter in the best way. The comparison of the microstructure of red beet additives obtained by methods of vacuum, low temperature spray and cryogenic drying hasn't been carried out previously. Therefore, to get research in this area is important. During experimental studies it was found that the structure of water solutions of powders obtained by different drying methods, is similar.It consists of two tissues types: mechanical and leading. However, the structure of criopowder is most definitely, contains indissoluble tissues vegetables that were restored faster and better. The butter paste with red beet crioporwder is characterized by high organoleptic characteristics, heat resistance and hardness with simultaneous plasticity of the product.

KEY WORDS: *butter paste, complex of plant additives*