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**«Сучасні тренди і перспективи в галузі переробки
м'яса і молока»**

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73. DEVELOPMENT OF THE POULTRY PRODUCTS MARKET FOR THE FOOD

The meat industry is one of the most important and largest sectors in the structure of the food industry and food security of Ukraine. Providing the diet with high-quality and affordable animal products, in particular meat, is currently a priority task of state policy. The poultry industry is currently characterized by higher and more dynamic development. Meat is one of the main sources of protein, fats, vitamins and minerals in human nutrition. Among the various types of poultry meat, a special place is occupied by the meat of waterfowl (ducks, geese, indo-ducks), which is distinguished by its high nutritional value, specific organoleptic properties and differences in chemical composition. The relevance of the study is due to the growing interest in the diversity of animal protein sources and the role of waterfowl meat in the nutrition of modern humans.

The chemical composition of waterfowl meat depends on the species, age, conditions of keeping and feeding. On average, 100 g of meat contains: 15–18% protein (it is complete in amino acid composition and contains essential amino acids: lysine, methionine, threonine, valine); 16–39% fats. Their main mass is concentrated in the subcutaneous tissue, body cavities and skin. Fats are characterized by a significant proportion of unsaturated fatty acids (linoleic, linolenic), which are involved in the normalization of lipid metabolism. Minerals - potassium, phosphorus, iron, zinc, copper. The iron content in duck and goose meat is higher than in chicken. Vitamins – group B (B₁, B₂, B₆, B₁₂, niacin), as well as fat-soluble vitamins A and E.

The energy value of waterfowl meat varies depending on the species: duck – 200–280 kcal/100 g, goose – 300–350 kcal/100 g. The nutritional value is determined by the high content of easily digestible proteins and energy-rich fats. It is important that unsaturated fatty acids contribute to lowering cholesterol levels and improving the condition of the cardiovascular system. Waterfowl meat has a darker color and denser structure compared to chicken, which is due to the increased content of myoglobin. Adipose tissue gives it a specific taste and aroma, but makes it less suitable for dietary nutrition.

Waterfowl meat: provides the body with complete proteins; is a high-calorie source of energy; contains biologically active substances necessary for metabolism; promotes the absorption of fat-soluble vitamins. However, due to the high fat content, the product should be consumed in moderation, especially for people with excess body weight or cardiovascular diseases.

Waterfowl meat is a valuable food product with a high content of proteins, fats, minerals and vitamins. It is distinguished by its high energy value and pronounced organoleptic properties. Due to the significant proportion of unsaturated fatty acids, meat has a positive effect on lipid metabolism. Its use in the meat processing industry allows to diversify the range of products, increase the nutritional value of finished products and satisfy consumer demand for delicatessen products.

Conclusions. Waterfowl meat is a valuable raw material for the production of sausages, pates, canned food and culinary delicacies. Its use expands the range of meat products, increases their nutritional value and taste characteristics. However, the use of this raw material requires taking into account the peculiarities of its chemical composition and the correct combination with other types of meat to ensure proper quality and safety of the product.

References

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