

Ministry of Education and Science of Ukraine

National University of Food Technologies

89

**International scientific conference
of young scientist and students**

**"Youth scientific achievements
to the 21st century nutrition
problem solution"**

April, 3-7 2023

Part 3

Kyiv, NUFT, 2023

Міністерство освіти і науки України

Національний університет харчових технологій

89

**Міжнародна наукова
конференція молодих учених,
аспірантів і студентів**

**"Наукові здобутки молоді –
вирішенню проблем
харчування людства у ХХІ
столітті"**

3-7 квітня 2023 р.

Частина 3

Київ НУХТ 2023

89 International scientific conference of young scientist and students "Youth scientific achievements to the 21st century nutrition problem solution", April, 3-7, 2023. Book of abstract. Part 3. NUFT, Kyiv.

The publication contains materials of 89 International scientific conference of young scientists and students "Youth scientific achievements to the 21st century Nutrition problem solution".

It was considered the problems of improving existing and creating new energy and resource saving technologies for food production based on modern physical and chemical methods, the use of unconventional raw materials, modern technological and energy saving equipment, improve of efficiency of the enterprises, and also the students research work results for improve quality training of future professionals of the food industry.

The publication is intended for young scientists and researchers who are engaged in definite problems in the food science and industry.

© NUFT, 2023

Матеріали 89 Міжнародної наукової конференції молодих учених, аспірантів і студентів "Наукові здобутки молоді – вирішенню проблем харчування людства у XXI столітті", 3-7 квітня 2023 р. – К.: НУХТ, 2023 р. – Ч.3. – 517 с.

Видання містить матеріали 89 Міжнародної наукової конференції молодих учених, аспірантів і студентів "Наукові здобутки молоді – вирішенню проблем харчування людства у XXI столітті".

Розглянуто проблеми удосконалення існуючих та створення нових енерго- та ресурсощадних технологій для виробництва харчових продуктів на основі сучасних фізико-хімічних методів, використання нетрадиційної сировини, новітнього технологічного та енергозберігаючого обладнання, підвищення ефективності діяльності підприємств, а також результати науково-дослідних робіт студентів з метою підвищення якості підготовки майбутніх фахівців харчової промисловості.

Розраховано на молодих науковців і дослідників, які займаються означеними проблемами у харчовій науці та промисловості.

© НУХТ, 2023

Content

20. Economics and management	8
20.1. Economic theory	9
20.2. Modern methods of business management	25
20.3. The economy of enterprises of food industry	48
20.4. Human resources management in enterprise activities.....	63
20.5. Economic and legal business support.....	100
20.6. Marketing	125
20.7. International economics	178
21. Accounting and financial activity	187
21.1. Accounting, auditing and analysis in enterprises	187
21.2. Finance	200
22. Hotel and restaurant business and tourism	209
22.1. Hotel and restaurant business	210
22.2. Organization of hotel and tourist services	254
22.3. Technology of restaurant products.....	289
23. Humanities	337
23.1. History of Ukraine.....	338
23.2. History of Ukrainian Culture.....	393
23.3. Philosophy and psychology.....	429
24. Foreign languages	452
24.1. English language of professional orientation.....	453
25.2. English for Business and International.....	490

3. Substantiation of meat semi-finished products with the use of taste compositions

Inna Danylevych, Vasyl Pasichnyi, Halyna Lukianets
National University of Food Technologies, Kyiv, Ukraine

Introduction. Meat is the main source of proteins. Proteins are full-fledged and well absorbed by the body. The coefficient of assimilation accounts for 94-98%. Proteins of meat promote the development and exchange of substances in the body, are building material for cells, tissues and organs. Shashlyk is one of the most favorite dishes – not only to satisfy hunger, but also bring pleasure, so preparing themselves food, people always improve the way of its preparation.

Materials and methods. History of the development of barbecue, which was analyzed by the historical and comparative methods.

Results. There is a unique castle in Hungary in the city of Szekesfehervar. One and only one person, acting at the same time as a sculptor, architect and artist has been building this Castle on his own for two decades and filled it with beautiful statues and paintings dedicated to the one and only queen of his heart, his wife. They say she knew how to cook a robber's roast like no one else. It is similar to the Caucasian kebab and is also prepared on a spit, only the skewer is strung: rye bread, meat, smoked lard (of course, with spices and wine), and again in the same order, ending the skewer with bread. It is said that local chefs still treat tourists who visit the Castle of Love.

Many people, who are not familiar with history, have the idea that shashlik is some special dish of the peoples of the Caucasus, peculiar only to them. This is not true at all. The same barbecue can be found in cuisine of many peoples around the world. By the way, the word "shashlyk" itself is not of Caucasian origin at all, it is a distortion of the Crimean-Tatar word "shish" - "twisted", "shishlyk" - "something cut to pieces".

It is pointless to look for the country where barbecue first appeared. Even ancient people, having learned how to make fire, ate meat cooked on a bonfire. Hundreds of centuries later, hunters and soldiers roasted meat on ramrods from muskets and whistles in the old days. In Armenia, shish kebab is called "horovats", in Azerbaijan - "kebab", in Turkey - "shish-kebab". In the Mediterranean countries, a kebab is a cutlet mass with a lot of mint, strung on wooden sticks and baked in coals. In the West and in America, "twisted" dishes have turned into "turned over", there they cook meat on a grill in grills called "barbecue", and this is how you can describe absolutely every country.

The history of marinade and pickling is dark, interesting and mysterious. Actually, mare is the sea, and ad is a suffix that indicates the duration of the action. Accordingly, we can assume that initially the marinade was used to preserve food supplies on ships on long voyages from spoiling. And really, why spend on a variety of preserving ingredients when there is an entire ocean overboard — a virtually eternal source of marinade. The use of sea water as the first natural marinade is known to almost all maritime peoples.

Conclusions. The combination of meat and plant raw materials in food products allows not only to diversify the assortment and give new tastes of finished products, but also to increase functional and technological properties and extend their shelf life. Recently, food products, which are marked as "healthy food", have been given more and more attention from both producers and consumers. Research in the field of healthy nutrition has practical interest. Scientists are studying the possibility of optimizing chemical composition of the product using plant raw materials of different origin.

References.

Pasichnyi, V. & Sabadash, P. (2007). Food additives in food production. *Food and ingredients*, 4, 27-29.