National University of Food Technologies

86 International scientific conference of young scientist and students

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

April 2-3, 2020

Part 1

Kyiv, NUFT, 2020

86

Міжнародна наукова конференція молодих учених, аспірантів і студентів

"Наукові здобутки молоді — вирішенню проблем харчування людства у XXI столітті"

2-3 квітня 2020 р.

Частина 1

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The publication contains materials of 86 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.

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Видання містить матеріали 86 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 енергота ресурсоощадних 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.

Рекомендовано вченою радою Національного університету харчових технологій. Протокол № 9 від 17 березня 2020 р.

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19. Canned meat market analysisfor babyfood

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Introduction. The baby food market is complex and at the same time extremely important because the quality and safety of its products depend on the harmonious development of the baby, human health and the future of the nation.

According to experts, the Ukrainian baby food market is at the stage of its development. Despite the history and the availability of long-functioning domestic enterprises specializing in the production of baby food on the market, consumption as such has been forming for the last 2-3 years.

Results. Canned food is one of the food options for children in the form of feed and the market offers baby canned meat from rabbits, chickens, turkeys, beef, by-products. According to the Institute of Pediatrics, Obstetrics and Gynecology, the annual need for canned meat (including fish) for children from birth to 18 years is 140 thousand tons.

The market is mostly formed by domestic production by domestic enterprises. From 2015 to 1 half of 2017, production volumes on the market fell, which led to a fall in the market capacity not only for baby canned meat, but also for meat cans in general.

The main causes of the fall in baby canned meat production in 2015-17 were largely related to trends in the market for raw materials itself (meat). A decrease was observed due to the influence of negative internal factors, as well as the loss of a significant market in the Russian Federation. Also in the Ukrainian meat market there was an increase in prices, the main reasons for which were a decrease in the number of cattle and pigs due to the increased cost of feed, as well as frequent outbreaks of ASF. This, in turn, affected the increase in the cost of production of canned meat, and therefore their implementation.

However, since the end of 2017 and the beginning of 2018, there have been slight positive trends in the production and sale of canned meat for baby food, as well as in a relatively small percentage, but still expanding their offer segment. During the specified period the growth rates of production of these products increased, so at the beginning of 2018 this increase was 16.9%, compared to 2017 - 16.4%. In 2019 is also seeing an improvement in the production of baby meat cans, but at a rather slow pace.

Canned meat for baby food on the Ukrainian market are represented by the following brands: «Croha», «Semper», «Teoma», «Agusha», «Hame», «Gerber», «Hipp», «Milupa» and are exclusively foreign.

Conclusion. The Ukrainian baby food market is growing mainly due to the increase in the production of quality baby food and the factories' investment in baby food production. And this has the chance to win at least an inexpensive and medium-sized segment from foreign manufacturers.

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