

## IMPROVING THE QUALITY OF CONFECTIONERY PRODUCTS

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Confectionery is a group of food products of a wide range that differs significantly in composition and consumer properties. They are in great demand primarily because of exquisite taste.

One type of confectionery is a protein-air products that are used to produce cakes of meringue, meringue, Kyiv cake and are divided into: simple protein air; With fillers - almonds, Greek nuts, coconut chips and much more. Protein-air dough is prepared without flour. Its base is sugar and whipped proteins. This dough is a foam mass of white, light, porous.

For patients with diabetes, it is undesirable to consume sugar that causes hyperglycemia. Therefore, they propose to use different sugar substitutes in the manufacture of flour confectionery products that meet the need for patients in sweet without biologically negative effects of taking easily absorbed carbohydrate carbohydrates. There are several natural products (fructose, sorbitol, xylitol, etc.) among sugar substitutes.

The scientific literature also provides studies that show that the decisive factor in reducing calories in protein products is the replacement of sugar with sweet substances (molasses, glucose-fruity syrup), which can be involved in structure-forming, being carriers of sweet taste.

The patoka is a universal replacement of sugar, namely a syrup consisting of simple sugars (such as glucose) and other impurities that are not harmful to human health. Also, raw materials for patoka are some varieties of corn, barley, millet, sorghum. The patoka does not contain synthetic and artificial substances, there are no food additives in their composition.

Glucose-fructose syrup is several times sweeter than sugar, is easier to mix with the texture of the product and increases its storage period.

Studies have shown that for best results should be used GFS with a whey 0%. It is this syrup and serum that is optimal from the technological side, because the mixture with their use showed the best foaming and stability, which is very important for the preparation of protein dough. In addition, the use of GFS allows not only to reduce the energy cost of the dish, but also to improve its structure to extend the implementation period.

The use of confectionery from a protein-air dough is effective for healing and medical and preventive nutrition, including patients with diabetes and obesity.