

EXPANDING THE RANGE OF NON-ALCOHOLIC COCKTAILS WITH INCREASED BIOLOGICAL VALUE

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A cocktail is a drink obtained by mixing two or more components. By composition, cocktails are divided into alcoholic and non-alcoholic. When preparing alcoholic beverages, juices, syrups, carbonated water, etc. (which represent a non-alcoholic base) are most often used as cocktail ingredients.

Non-alcoholic cocktails are the most popular among consumers, as they are available for all age groups and have high taste and nutritional characteristics.

Taking this into account, restaurant establishments are constantly trying to expand the assortment of non-alcoholic cocktails, developing new technologies and recipes of branded drinks at their production facilities, which consumers can purchase only in this specific establishment.

In order to expand the assortment of cocktails, it is necessary to study their assortment in more detail, to identify problematic elements in technologies, which will allow the development of new technologies for such cocktails, which would differ in nutritional value and fully satisfy modern consumer requests for certain properties of drinks.

Today, the development of new technologies and cocktail recipes is a rather promising direction. This is due to the fact that the vast majority of modern consumers are focused on a healthy lifestyle, take care of their health and carefully choose products, dishes and drinks for consumption.

Thus, the accelerated rhythm of life, the predominant amount of refined products on store shelves leads to a lack of vitamins and minerals in the diet of consumers. Therefore, the expansion of the assortment of mixed drinks due to cocktails with the inclusion of fresh fruits rich in vitamins, macro- and microelements is a very important and relevant issue today.

The most popular today are tonic cocktails that quench thirst well. They usually have a fresh and slightly sour taste, which can be achieved by using sour fruits and vegetables, especially citrus fruits. A mojito-type cocktail was taken as an analogue drink, on the basis of which new recipes were developed using such ingredients as:

lime, mint and lemon juice. The developed cocktails were subjected to organoleptic evaluation Table 1

Table 1.
Results of tasting evaluation of samples

Indicator	Evaluation cocktail, ball			
	Control	«Earners»	«Papa Pasha»	«Lybid»
Appearance	9,8	9,6	9,9	9,3
Consistence	9,5	9,5	9,9	9,7
Taste	9,7	9,5	9,9	9,2
Scent	9,6	9,9	9,9	9,9
Color	9,8	9,6	9,9	9,8
Average value	9,7	9,5	9,9	9,3
Overall assessment	48,4	48,1	49,5	47,9
Quality criteria	468,5	462,7	490,05	458,69

According to the results of the tasting evaluation, experimental sample No. 2 "Papa Pasha" cocktail, which received 49.5 points, was recognized as the best. The lowest number of points (47.9 points) was given to experimental sample No. 3 "Lybid" cocktail due to its less pronounced taste compared to samples No. 1 and 2. However, this sample also has quite high organoleptic properties.

The energy value of drinks is of great importance, as modern consumers often focus on their calorie content when choosing food and drinks. Therefore, the calculation of the nutritional and energy value of the developed cocktails and the control sample was carried out for comparison and determination of how new technologies are more useful for humans (Table 2).

Table 2.
Calculation of nutritional and energy value of cocktails

Indicator	Indicators, per 100 g			
	Control	Sample № 1	Sample № 2	Sample № 3
Protein, g	4	0,29	0,15	0,05
Fats, g	4	0,029	0,049	0,010
Carbohydrates, g	9	7,48	8,3	7,5
Energy value, kcal	70,3	55,9	63,9	30,4

The evaluation of the nutritional and energy value of the developed drinks showed that in terms of the content of the main nutrients - proteins, fats and carbohydrates, they are not inferior to the control sample, their energy value is lower than the analogue. Based on the results of research, it was found that the developed cocktails have a higher content of biologically active substances and, along with that, a lower energy value, which allows us to assert the feasibility of including them in the menu of restaurants.

References:

1. Коктейлі: історія і рецепти. URL: <https://okolobara.ru/alkopediya/goryachie-koktejli-istoriya-i-recepty/> (дата звернення 25.12.2022)