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EXPANDING THE RANGE OF MEAT SAUSAGE PRODUCTS IN RESTAURANT ESTABLISHMENTS

Introduction. Sausages are of great importance in the nutrition of the population, and their production is the most common method of processing meat and other products of animal slaughter.

Therefore, sausages are among the most common types of meat products. The range of sausage products is very large and includes boiled, semi-smoked, smoked, raw smoked, offal sausages and pork and beef products. The differences between them are due to the type and properties of raw materials, the formulation of the composition, the nature and characteristics of technological processing, specific external properties and the structure of the product.

Considering the situation in the country and in the segment of the restaurant industry, it can be argued that currently the restaurant industry operates in conditions of intense competition and a shortage of cheap livestock raw materials, so it is necessary to create new innovative technologies for the production of benign products, a combination of animal and vegetable proteins.

Thanks to the use of non-traditional sources of raw materials as functional and technological additives and prescription ingredients, the range of products is being updated. Vegetable proteins introduced into minced meat in combination with animals create a new product that ensures the physiological usefulness of new products.

Therefore, one of the objectives of this work is the development of new recipes for homemade meat sausages in restaurants through the use of various types of meat raw materials, which makes this task more interesting.

Materials and methods. The subject of the study are meat sausages (with the addition of 5, 15, 25, 35 g of the component). Theoretical and organoleptic research methods were used in the work.

Results. Nami was interested in developing a recipe for sausages using poultry with the addition of lard and olives. The development of the recipe begins with the choice of the main ingredient, around which the entire cooking technology will unfold, in this case, the addition of chicken meat (fillet), as well as lard and ingredients that are not traditional for homemade sausages - olives.

Meat sausages were evaluated according to the following properties: the content and ratio of olives; nutritional value; organoleptic indicators: texture, taste and smell, color.

When developing sausages with olives, organoleptic quality indicators were studied when olives were added in different amounts (5, 15, 25, and 35 g). The data are shown in Table 1.

Table 1 - Organoleptic studies of sausages with the addition of olives

Quantity, g	Consistence	Taste and smell	Color
5	Soft, gentle, homogeneous	Meaty, rich, with a faint taste of olives	Uniform throughout the mass with small splashes of olive
15	Soft, gentle, homogeneous	Meaty, rich, with a pleasant taste of olives	Uniform throughout the mass with splashes of olive
25	Uniform, moderately dense, with lumps of olives	Meaty, rich with a noticeable taste of olives	Heterogeneous throughout the mass, with large splashes of olive

35	Not very dense, non-uniform, with noticeable lumps of olives	With a pronounced excessive taste of olives	Heterogeneous throughout the mass, mostly olive
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Therefore, the best example is the addition of olives in an amount close to 15 grams, everything below does not affect the organoleptic characteristics of the product, everything above makes it excessive, namely too pronounced taste and smell of olives and salty taste.

The calculation of nutritional value showed that due to the addition of olives, compared with the control sample of sausages, the content of proteins decreased (by 4.02 g), fat increased (by 1.94 g), carbohydrates increased (by 0.1 g), and the calorie content of this sample decreased (per 6.2 kcal).

Conclusions. In conclusion, it can be noted that the use of herbal ingredients improves the biological and nutritional value of the finished product and improves its organoleptic characteristics.

Key words: cowbass, meat, olives, technological process.

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