

## PECULIARITIES OF USING TOPINAMBUR WHEN PREPARING FLOUR CONFECTIONERY PRODUCTS

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Jerusalem artichoke is a root vegetable that has long been used as food. Its beneficial properties can be used in various industries, including the confectionery industry. The use of Jerusalem artichoke can give products an unusual taste and texture, as well as increase the content of vitamins and minerals. However, before use, one should take into account its features, such as high acidity, which can change the color of products and the need for quality supply from the manufacturer to the enterprise.

One of the features of the use of Jerusalem artichoke is its high content of inulin, which is a prebiotic and helps maintain the health of the gastrointestinal tract. In addition, inulin has the ability to lower the glycemic index of a dish, which is beneficial for people with diabetes or blood sugar monitors.

As for confectionery, Jerusalem artichoke can be used as a substitute for flour in part or in full, since it contains a large amount of gluten, which allows you to create the structure of the product. In addition, Jerusalem artichoke can add an unusual flavor and aroma to confectionery products such as cookies, muffins, and cakes.

The use of Jerusalem artichoke in confectionery can also be beneficial to vegetarians and vegans as it can be used as a substitute for eggs, often used in confectionery for binding and texture. However, when using Jerusalem artichoke in confectionery, you should be aware of its features, such as its unusual taste and texture, which may not suit all tastes. It should also be noted that Jerusalem artichoke has the ability to change the color of confectionery, in particular cookies and muffins, due to the high acidity of the plant. Therefore, to achieve the desired color, it may be necessary to use a larger amount or combine Jerusalem artichoke with other ingredients.

In addition, the use of Jerusalem artichoke can be an interesting innovative solution for confectionery enterprises, which will allow them to stand out in the market and attract new customers. However, before using Jerusalem artichoke in confectionery, appropriate research and testing should be carried out to ensure the safety and quality of the product.

**Conclusion.** Therefore, the use of Jerusalem artichoke in the confectionery industry is promising and useful. This product has its own characteristics, such as a high inulin content and a low glycemic index, which allows it to be used for the production of safe and healthy products.

At the same time, it is important to use Jerusalem artichoke correctly in the confectionery industry and follow the recommendations for its processing and preparation. Thus, the use of Jerusalem artichoke can add originality and usefulness to confectionery products, as well as reduce the cost of their production.