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### **43. EXPEDIENCY OF USING OAT FLOUR IN THE PRODUCTION OF CHOPPED MEAT SEMI-FINISHED PRODUCTS FOR RESTAURANT TECHNOLOGIES**

**Introduction.** In recent years, food additives made from natural plant materials have been given great preference in the food industry, as they affect the chemical composition of food, improve the organoleptic, physicochemical, structural and mechanical properties of final products

**Relevance of the topic.** An effective way to optimize the nutritional value of products and improve the nutritional structure of the population is to develop the production of a wide range of emulsion-type products that use cereal flour, including oat flour.

Oats are one of the most nutritious cereals and are high in protein and fiber. Its grains contain: protein - 12.3...15.8% on average, starch - 40.8%, fat - 4.67%, ash - 4.05%, sugar - 2.35%, vitamins B1, B2. Oats do not contain trans fats, cholesterol, calcium, phosphorus, zinc and other minerals that have the effect of preventing osteoporosis, promoting wound healing, and preventing anemia. Regular consumption of oats is very beneficial for people with diabetes, as it helps to reduce blood glucose and weight loss. Therefore, oats are a high-quality food product and a source of calcium. In terms of its amino acid composition, oat flour is a complete product that is closest to valuable muscle protein. Oatmeal contains a lot of easily digestible carbohydrates, and it also contributes to the formation of serotonin in the body, which is responsible for good mood. Oat flour is characterized by a low starch content and a high content of fat and vegetable dietary fiber. Fiber is of great value (2.75%). Soluble fiber prevents fluctuations in blood sugar and has a tonic effect, while insoluble fiber restores intestinal microflora. Due to the presence of a significant amount of adhesive substances, oat flour has dietary properties [1].

**Materials and methods.** To improve the consumer properties of chopped semi-finished poultry products, the possibility of using oat flour as a source of dietary fiber and plant-based protein in their formulation was studied [2].

**Results and discussion.** The results obtained allow us to conclude that the addition of oat flour to

minced meat has a positive effect on the functional and technological properties of meat systems. The maximum permissible amount of flour to be added to minced meat was determined by the organoleptic characteristics of the finished products. For this purpose, control and experimental batches were prepared according to the recipe of chopped semi-finished poultry products.

**Conclusion.** Prospects for the use of oat flour in the technology of chopped meat semi-finished products, in particular in restaurant technologies, which allows for more rational use of meat raw materials.

#### **Literature**

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