

## 41. The relevance of sunflower cake using in flour-confectionery technology

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**Introduction.** Today the food industry dynamically develops. Emergence of innovative manufacturing techniques of food products testifies to it. Having carried out the literary review it is revealed that one of the leading manufacturing techniques of innovative dishes is use of raw materials, is ballast when receiving food product. Especially often, this raw material is used for enrichment of flour confectionery (FC) as these dishes differ in high power value at the low content of biologically active agents. This problem causes by the fact that the refined raw materials be a part of the majority of compounding's of FC (premium wheat flour, crystal white sugar, starch, chocolate, etc.)

**Materials and methods.** As at consumption of certain products the content of carbohydrates and fats in a human body considerably increases, but at the same time there is a considerable deficiency of protein, vitamins, micro and microcells. The lack of certain nutrients brings to non-infectious diseases (obesity, diabetes, oncological, cardiovascular diseases). For this reason, it is relevant for many years for producers not only Ukraine, but also the whole world to creation of technologies of qualitatively new flour confectionery which have to not only the corresponding organoleptic indicators, but also on the chemical composition would satisfy needs of the person [1 page 211-212].

**Results.** According to researches of domestic and foreign scientists it is possible to claim that perspective raw materials for increase in biological and nutrition value of flour confectionery are seeds of oil-bearing crops. It is known that on volumes of cultivation and production in the world the superiority among oil-bearing crops belongs sunflower, soy, colza and peanut. The main oil-bearing crop in Ukraine is sunflowers. In spite of the fact that sunflower seeds it is characterized by high nutrition value, in food technologies only his fatty component is used. As at production of sunflower oil a considerable part by an extraction method, turn into waste - fodder meal and cake. These raw materials are used further only in livestock production. It should be noted that the considerable share of these by-products of processing is made by proteins. They have also high content of vitamins and mineral substances [2 page 53]. Therefore, sunflower cake uses expediently and economically reasonable decision. Sunflowers cakes are a product which turns out as a result of an oil extraction from the remains of seeds of sunflower [3].

**Conclusion.** So, having analysed the chemical composition of cake of sunflower, it is defined that use of these raw materials completely expedient and relevant in production of food products, in particular in flour confectionery.

### References

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