

23. Modeling of recipes of cut meat-containing semi-finished products from waterfowl meat

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Introduction. Waterfowl meat is an important and accessible food for the population, as well as a source of many nutrients and biologically active substances. The combination of animal and vegetable raw materials is multifunctional, allows you to expand the range of products, rational use of raw materials, as well as use nutrients of plant origin to create meat products with specified properties [1].

Results. One of the current areas of research is to improve the technology of production of semi-finished meat products from waterfowl.

Depending on the species, breed, cross, age, sex, housing and feeding conditions, the chemical composition and nutritional value of poultry meat is different (Tables 1, 2).

Table 1. Chemical composition and nutritional value of poultry meat of different species

Contents, %	Bird species				
	Broilers	Ducks	The uploads	Geese	The geese
water	67,5	50,4	56,6	48,9	52,9
protein	19,8	13,6	15,8	12,2	16,8
fat	11,5	35,6	26,8	38,1	29,8
ashes	1,9	0,8	0,8	08,8	0,6
EC, Kcal /100 g	185	365	294	365	323

Table 2. The content of minerals and vitamins in the edible part of the meat, mg %

Bird species	Calcium	Phosphorus	Iron	Vitamins			
				A	B1	B2	PP
Chickens	12	200	1,5	0,12	0,15	0,16	8,1
The chickens	12	200	1,5	0,12	0,10	0,11	6,5
Ducks	13	-	1,8	0,27	0,32	0,19	5,7
Geese	13	210	1,8	0,27	0,20	0,19	5,7

In waterfowl meat muscle fibers are thicker than in land. Juiciness of meat means the ability of muscle tissue to retain biologically bound moisture (meat juice) during cooking. Red thigh meat is juicier than white breast meat, and tenderness and juiciness depend on the species, age, sex of the bird, as well as on the conditions of feeding and keeping.

In the scientific work we conducted research on the development of the recipe of cut semi-finished products from the breast meat of waterfowl using the fiber of oat bran, which contributed to the improvement of organoleptic and functional-technological properties of meat semi-finished products.

Conclusions. Thus, the use of oat bran fiber in the recipe of cut semi-finished products from waterfowl meat allows to obtain meat systems with good quality properties and high functional and technological performance.

References.

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