

The International Conference
“Biotechnologies, Present and
Perspectives”
Suceava, Romania
8th Edition,
5th November 2021

ABSTRACTS

<https://fiajournal.usv.ro/conference2021/>

ISSN 2068 - 0819

**8th Edition of the International Conference, 5th November 2021
BIOTECHNOLOGIES, PRESENT AND PERSPECTIVES**

SUBSTANTIATION OF DIETARY SUPPLEMENT TECHNOLOGY BASED ON SUBLIMATED VEGETABLE RAW MATERIALS

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Abstract: A significant disadvantage of traditional methods of processing plant raw materials for storage and use is the destruction and oxidation of vitamins, aromatic and other biologically active substances.

One of the most advanced technologies for processing vegetable, including vegetable and fruit raw materials is freeze-drying.

To create a framework formulation of a dietary supplement were analyzed: food and dietary supplements - sources of biologically active substances, as well as drugs with targeted pharmacological action.

Manufactured dietary supplement according to this framework recipe can act as an additional source of BAR, in particular, vitamin C, phenolic compounds, flavonoids and anthocyanins, as well as dietary fiber; these substances are characterized by antioxidant and radioprotective action.

It was used sublimated vegetable raw materials, the method of dry granulation was chosen, which is currently considered a promising alternative to wet granulation.

Advantages: there is no need to use water, which eliminates the need for drying. When using this method, you can easily perform scaling, as the yield of granules depends only on the speed of rotation of the rolls.

It is recommended perspective direction – using multistage technology with of granulation.

Key words: *BAR, Dietary supplements, Functionality, Granulation, Sublimation, Vegetable.*