USING PHYTO- AND CAROTENE CONTAINING RAW MATERIALS IN EMULSION-TYPE SAUCES TECHNOLOGY

Georgiy Lyavinets[1], Andriy Gavrysh[1], Olexandra Nemirich[1], Larysa Arsenyeva[1], Olena Kokhan[1]

[1] National University of Food Technologies 68 Volodymyrska St., Kyiv-01601, Ukraine

Lyavinets@gmail.com

The world ecological and social situation makes urgent demands new approaches in population preventive measures, adaptation and rehabilitation work. The introduction and production of mass-consumption products with biocorrecting properties (mother products, bakery and macaroni products, water, beverage foods, fruit juices, margarine, mayonnaise etc.) appears to be one of the ways of preventive measures and adaptation program practical implementation. For this purpose, food additives, so-called bioactive substances, are added to products. β-carotene, which is one of the main components of biological protection system of the human body against influence of hostile factors influence, takes a special place among such food additives. The role of β-carotene in the human body is inestimable from the modern point of view. The natural β-carotene, the converted model of which is the most biologically active, is the most attractive for people.

The researches of Nutrition and Restaurant Business Department and Alimentary Products Examination Departments of the National University of Food Technologies suggest phyto-oily and phyto-carotenoid oily semi-finished products manufacturing methods. The use of phyto raw materials and raw materials containing carotene allows to improve emulsion-type sauces quality and biological value at the expense of multiple-factor influence which contributes high flow properties establishment to final product at the expense of high-molecular polysaccharides (dietary fibers, cellulose), and allows to raise sauces structure stability at the expense of protective film formation around fatty drops.

KEY WORDS: sauces, β-carotene, polysaccharides, mayonnaise