

**PROMISING DOMESTIC RAW MATERIALS FOR USE IN MEAT PRODUCTS****Oleg GALENKO**National University of Food Technology, Department of Meat Technology and Meat Products,  
Kyiv, Ukraine**Vladislav SHAPOVALOV**National University of Food Technology, Department of Meat Technology and Meat Products,  
Kyiv, Ukraine**ABSTRACT**

Introduction. A promising raw material for the production of meat products is hemp seeds - one of the best sources of easily digestible vegetable protein; phytonutrients that maintain the normal condition of tissues, blood vessels, skin cells and internal organs; polyunsaturated fatty acids; vitamins A, D and E and group B, calcium, sodium, iron and dietary fiber. Materials and methods. The aim of the work was to study the developed meat products with ingredients with a high content of macronutrients. Based on the literature review, for the development of a new product, flour and oil from industrial hemp seeds were selected for further research. Results. Today, special technical varieties of cannabis are grown and used all over the world, which do not contain any psychoactive substances. Hemp oil is usually made by first cold pressing from the seeds of non-alkaloid hemp. Hemp oil has the following composition: Omega-6 (linoleic acid) - 40-60%, Omega-3 (alpha-linolenic acid) - 20-25%, which are in an ideal ratio of 3: 1, recommended by WHO experts; Omega-9 (oleic acid) - 11%, palmitic acid - 6%, stearic acid - 3%, bactericidal substances, glycerides, amino acids, trace elements, vitamins A, B1, B2, B3, B6, D and E, antioxidants, proteins, carotene, phytosterols, phospholipids, minerals, including K (Potassium), P (Phosphorus), Ca (Calcium), Mg (Magnesium), Fe (Iron), Mn (Manganese), Na (Sodium), Cu (Copper), Zn (Zinc), S (Sulfur) and others. Hemp oil is high in chlorophyll, which is a natural antioxidant. Hemp flour contains 20 amino acids, vitamins E, C, D and K, B vitamins (B1, B2, B3, B4 (choline), B5, B6, B8 (inositol), B7 (biotin), B9 and B12), and also carotenoids (precursors of vitamin A), macro- and microelements (iron, magnesium, potassium, phosphorus, calcium, manganese, zinc, sulfur, chlorine, etc.) and does not contain gluten. The Department of Meat and Meat Products Technology of NUHT has developed meat pate products using flour and oil from industrial hemp grain. Conducted organoleptic and physicochemical studies have shown the excellent quality of the developed products. Conclusion. Given the above data, further study of the safety of development and industrial testing of these foods based on meat of high nutritional value with the addition of flour and oil from industrial hemp seeds is planned.

Reference.

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