

TECHNOLOGY OF CREAM SOUPS USING INNOVATIVE CULINARY SEMI-FINISHED GOODS

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KEY WORDS: technology, cream soup, innovative semi-finished product

Soups are the most important part of diet for people of all ages, they are used in therapeutic nutrition. Among all soups, cream soups take up a special place. These soups have a homogenic consistency, are high in calories, have a positive impact on the functioning of the gastrointestinal tract, can diversify the diet of older people. The assortment of cream soups is wide since their technology involves the use of raw materials of plant or animal origin, legumes and cereals, various broths.

Among unacceptable defects of cream soups are stratification and breach of a polydisperse colloidal system. Significant drawbacks also include a labor-intensive manufacturing process and a limited shelf life. Therefore, the use of semi-finished goods is a priority. It can significantly speed up the process, reduce complexity, optimize production facilities, improve the sanitary conditions of the company.

Cream soups require homogeneous consistency, which is achieved by use of special equipment and addition of egg liaison, fried flour or cream. Based on the studies, it was determined that the best structure is achieved by modified starches - namely amylopectin starch of waxy corn by «Ingredion» company, Germany - Termflo, which is able to withstand double pasteurization, freezing and thawing, which are important indicators in storage and further use of semi-finished products. Besides starch, the culinary semi-finished product includes fat, a mandatory component of most cream soups. In order to stabilize the emulsion, it is necessary to simultaneously use surface-active agents (surfactants), therefore, citric acid ester by GRINDSTED® CITREMSP was selected.

Cream soups are made by adding innovative semi-finished product to the soup mass, followed by its dilution with broth or water to desired consistency and bringing it to a boil.

It was established that the use of innovative semi-finished products in cream soups can significantly improve the organoleptic properties and physicochemical parameters of quality that meet the requirements of regulatory documents.

Technology of cream soups using innovative semi-finished products allows you to use it in restaurants of different type and class; reduce the time and cost of raw materials for production; extend its shelf life; improve the consistency and stabilize the structure of cream soups.