

Rational form of semi-finished vegetables and device for slicing them

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Introduction. It is known that the shape of the slicing semi-finished vegetables for stuffing affects the time of thermal processing and energy costs for cooking, so it is important to study rational forms of semi-finished vegetables and to develop a device for their formation.

Materials and methods. The general scientific methods have been used. The basic mechanisms and knives that are used for slicing the semi-finished vegetables, structural and mechanical properties of the vegetables used for stuffing. In the course of generalization of the information we obtained the expanded assortment of cutting semi-finished vegetables and has been invented the device of their formation.

Results. It was determined that from the standpoint of strength characteristics of semifinished vegetables and the cost of energy for cooking, which will be used for further stuffing, rational is tubular form. The device that allows to create semi-finished vegetables tubular form and to get simple and complex cutting shapes for decoration and finishing of prepared dishes: rings, shuttles and kegs has been developed. These types of cutting vegetables may be used for preparation of cold and hot snacks, hot and sweet dishes at the restaurant establishments and at home.

Meat, fish, vegetable and sweet stuffing may be used for stuffing of semi-finished vegetables. Based on this, stuffed vegetable dishes can be not only hot appetizers and main course dishes in the diet, but also original and delicious desserts, balanced of nutritional composition. Due to these important factors, it is possible to change the calorific value, sensory characteristics and flavor combinations for the creating of new healthy foods.

The device of formation of semi-finished vegetables is autonomous, portable and productive equipment, which differs from the existing replacement mechanisms and machines small dimensions and ease of use.

The working body of the device comprises internal and external cylindrical nibbling knives, fixed in a holder. A ready semi-product during the idle stroke of the working body of the device is pushed out of it by pushing the puck and rings are secured using pins on the crossbar. It should be noted that the ready semi-finished item have a wall of uniform thickness and the cavity inside which the stuffing is filled. Due to the uniform wall thickness further heat treatment of the stuffed semi-finished products will be reduced in time and will lead to savings of energy in cooking.

Conclusion. The rational form of semi-finished vegetables for stuffing has been developed, the range of cutting vegetables has been expanded. The device for slicing vegetable semi-rational form has been developed.