

## USE OF DRIED BASIL IN THE TECHNOLOGY OF HAMBURGERS BUNS

Viacheslav HUBENIA, Tetiana ISHCENKO

National University of Food Technologies, Ukraine

\* gubenia@meta.ua

### Abstract:

The expediency of using spicy and aromatic raw materials in the technology of hamburger buns, namely dried basil, is substantiated. A variety of bakery-based restaurant products are popular: burgers, hot dogs, paninis, etc. The use of an improved bread base makes it possible to expand the range of the mentioned products, which, in the conditions of significant competition between enterprises of the restaurant business, plays a significant role in attracting more customers.

Adding basil to the bun recipe has a positive effect on sensory quality indicators. Changes in the course of the technological process under the influence of basil do not significantly affect the quality of finished products. Buns with basil have less porosity due to a decrease in the gas-holding capacity of the dough. However, the dimensional stability of the new products, which was evaluated by the H/D indicator, improves, which is convenient in the further preparation of hamburgers at the stage of transverse cutting of the bread semi-finished product.

Indicator	Bread without additives	Bread with dried basil
Moisture, %	43,0±0,5	43,0±0,5
Acidity, deg.	2,7±0,2	2,6±0,2
Porosity, %	79,6±2,0	76,9±2,0
Form stability, H/D	0,41	0,45

**Key words:** bread, basil, hamburgers buns, restaurant, moisture, acidity, porosity.