THE USAGE OF THISTLE FRUIT OIL CAKE IN THE TECHNOLOGY OF BUTTER BISCUIT

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The secondary raw materials of oil and fat industry - shrots - are a valuable source of useful substances for the human body. Therefore, the possibility of usage of shrots of oilseeds in the technology of flour confectionery products is relevant to research. The properties of the dietary supplement "Food oil cake of thistle fruits" were researched. It is found that in comparison with the wheat flour the supplement has lower moisture, a larger particle size and a high water absorption capacity. The changes in physical-chemical indexes of butter biscuit quality after the addition at 4, 8 and 12% by weight of the raw materials were studied. It was found that a sample containing 12% of dietary supplement "Food oil cake of thistle fruits" does not respond the requirements of regulatory documents in terms of moisture, it has a low coefficient of lift and an increased crumbling, is characterized by low organoleptic properties. That is, the most expedient is the introduction of the supplement to the composition of the butter biscuit in the amount of 8% by the weight of raw materials.

Keywords: thistle fruits, oil cake, butter biscuit, quality.