THE IMPROVING OF THE TECHNOLOGY OF THE USE OF SPICY AND AROMATIC MIXTURES IN MEAT DISHES PRODUCTION

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As result of researches the taste indices of vegetable ingredients which are the components of new spicy and aromatic compounds are determined by authors; the recipe composition and rational ratio of mixtures components for meat dishes are elaborated and grounded; the technology of spicy and aromatic compounds is developed. Study of the effect of new spicy and aromatic compounds on organoleptic indices of meat dishes is the separate direction of researches. It allows improving and diversifying the assortment of dishes which have high demand among different customer segments.

Keywords: spices, seasonings, mixtures, meat, poultry, frying.