DEVELOPMENT OF NEW TECHNOLOGY OF DESSERT PRODUCTS FORTIFIED WITH FUNCTIONAL INGREDIENTS

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The work presents the country's problems in the structure of nutrition. It is mentioned that the desserts are the products of the utmost importance for satisfying consumer's taste and needs. The article includes analysis of publications on the use of dry mixes for the production of functional desserts fortified with functional ingredients. The objectives of the work is to investigate the basic functional ingredients in the manufacture of new dessert products and their functional and technological properties, in particular, the basic parameters of the new dessert products with functional ingredients. It is shown that new desserts have improved organoleptic properties and extended shelf life up to 48 hours. These results provide new opportunities for extending investigation in order to determine the desserts rheological, microbiological and biological characteristics.

Keywords: Dessert, products, mixes, ingredients, semi-finished products, hydrocolloids.