INVESTIGATION THERMOSTABLE HARD EMULSIONS IN THE TECHNOLOGIES OF MEAT MINCED PRODUCTS

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Speaking about the industrial food production it is worth saying that improvement of the population alimentation structure due to the raise of foodstuff with the increased nutritive value is of priority directions of government policy in Ukraine. Special position is given to restructured foodstuff, production of which has a number of advantages comparing with traditional foodstuff. Large-scale investigations, which are carried out in this direction result in intensive development of structured products’ market.

Use of alginates’ emulsions with the remains of calcium is a perspective raw material for the production of structured foodstuff. Development of structured thermo stable products on the basis of fat emulsions with alginate structure-forming agent will allow using them in the technology of culinary products with high thermo stability.

Chemical reaction of alginic molecules with the remains of calcium lies in the grounds of technological process.

Keywords: emulsion, structuring, food technology, meat production, alginates, thermal stability, ionotropic polysaccharides

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