INVESTIGATION OF CONTEMPORARY FISH REW MATERIAL AND DEVELOPMENT OF TECHNOLOGY FOR FISH MEALS

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The present situation of food raw material which is used for the production of culinary products is characterized by great variety. Establishment of restaurant industry try to maximize the attraction of potential customers and take various measures, which include the production of culinary products from modern raw material is not specified in the traditional regulation such as «The Collection of Recipes». That is why, it is necessary to research the properties of raw material, which is not in the regulations, for studying its consumer characteristics.

Technological properties of modern fish raw material (Dorado, Chilean sea bass, black cod, Irish salmon), which is widely represented in Ukrainian and is in demand of customers, are studied. The value of losses during mechanical culinary processing of obtaining semi-finished fish fillet with the skin is determined. It is detected that the Irish salmon has the smallest value of losses – 35%, and Dorado has the largest value of losses – 70%. The researches of moisture-retaining power selected objects were conducted. It is noted that Chilean sea bass has has largest value of water-retaining power, it is 70%.

The research of selection of optimal method of heat treatment for each type of fish raw material whit indicating of the production losses was conducted. Frying by the method with following processing in the steam convector for culinary readiness if it is necessary was suggested for Chilean sea bass, Irish salmon and black cod, baking was suggested for Dorado. The obtained results are the base for elaboration of recipes dishes and technological process of the production. Four recipes of fish dishes which allow expanding the assortment of this group of products were elaborated.

Keywords: fish, raw materials, rubbed, half-finished product, technology, meals.