THE STUDY OF SPLITTING IN OBTAINING PASTY PRODUCTS ON THE BASIS OF FERMENTED JERUSALEM ARTICHOKE MARC

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The article deals with the process of raw materials’ splitting. The marc of fermented Jerusalem artichoke was used as raw materials. Pasty products were received from marc. Shredding of marc was performed on selective crusher, which gave the possibility to combine two processes: grinding and rubbing. To evaluate the quality of fragmentation sedimentation analysis of semi-products was performed. Homogeneous structure of the paste was obtained with help of selective mill grinding with 8 and 16 tooth blades. The largest particle size fraction was 60...80 $\cdot 10^6$ m and amounted to 35,5%. Flow-behavior index has a great value for pasty products’ perception. Fluidity of the vegetable pastes was studied using Bostwick consistometer. Experimental data showed that the consistency of product obtained by crushing with the use of a 16 tooth blade was thicker.

**Keywords:** Jerusalem artichoke, fermentation, marc, splitting.