THREE PRINCIPLES OF PROJECTING RECIPES OF FLOURY PRODUCTS FOR NUTRITION SYSTEMS

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The problem of providing daily diets with the deficient nutrients such as selenium, fluorine, boracium, manganese and others is actual for the creation of nutrition systems for dietary therapy. Floury products are considered to be among the perspective sources of enriching the diets with the named nutrients.

The article is devoted to the substantiation of the following principles of projecting floury products for the recipes of nutrition systems.

The first principle is mathematical modelling of the ingredients content in the products' recipes because it is impossible to project the best recipe concerning the quality criterion without mathematical modelling of the ingredients content; it is impossible to guarantee fulfilment of the required correlations between the nutrients, certain limitations, conditions, etc.

The second principle is projecting floury products as the elements of a definite nutrition system.

The third principle is application of mathematical methods and modern computer programs for the creation of the recipes, especially non-traditional, floury products.

Realization of the formulated principles will promote the increase of the scientific level of projecting floury products, the level of their nutritive and biological value, the raise of the effectiveness of various nutrition systems for dietary therapy.

Keywords: floury products, projection, mathematical models, nutritional systems.