CONSUMER PROPERTIES OF A SEMI-FINISHED PRODUCT ON THE BASIS OF VEGETABLES AND FRUIT DURING THEIR LOW-TEMPERATURE STORAGE

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The aim of the article is the development of a semi-finished product with the increased nutritive value on the basis of vegetables and fruit, as well as the research of organoleptic, physical-chemical and microbiological quality indices during the long-term storage for 12 months at temperature -35°C.

Carrots, pumpkins and apples were taken for the research as raw material. The technological manufacturing process of a semi-finished product included the following stages: the choice of raw material, sorting, washing, paring, blanching, and addition of oat flour, mass homogenization, packing and fast freezing to the temperature -35°C in a low-temperature refrigerated cooler.

On the grounds of experimental data we made the conclusion regarding the slight changes of physical-chemical quality indices of a semi-finished product after its low-temperature storage. So, mass particle of dry substances reduced declined to 1.6%, general titrated acidity increased to 0.11%. The changes in the amount of vitamin C in the process of long-term storage of a semi-finished product equal 1.19%, which is also insufficient. Freezing with the addition of oat flour with antioxidant properties counteracts the oxidation of vitamin C and prevents changes in a semi-finished product quality.

It is found that storage of the elaborated semi-finished product at temperature -35°C doesn’t practically change either organoleptic parameters or nutritive value; microbiological indices do not exceed the predetermined standards even after 12 months storage.