TECHNOLOGICAL PARAMETERS OF THE DEVELOPED PASTILLE PRODUCTS

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The results concerning the development of the recipes and principal technological schemes of pastille products with the use of stevia and elamine are presented in the article. Enrichment of the products with iodine with simultaneous extraction of white sugar and its change to the natural sweetener – stevia - lies in the base of the research. The work resulted in the determination and specification of technological parameters of the development of pastille products in the conditions of productive capacity. The developed recipes were tested in a confectionery enterprise and a pilot lot was manufactured.

In the result of a taste panel positive data regarding organoleptic quality parameters, which do not contradict the requirements of the corresponding normative documentation, were obtained. The received products differ in a highly dispersed structure and have a bigger mass part of air vesicles similar by the diameter. The products’ consistence is soft and slightly lingering for pastille. The developed products are enriched in vitamins, iodine; contain a large number of nutritive fibers that increases their biological value. However, tool-making determination of iodine content in ready products, the results of which will permit to specify the way they may be used.

Keywords: marshmallows, pastille, water extract of stevia, stevioside, elamin.