Today there is a need of such foods possessing dietary or curative properties by enriching vitamins, minerals, polyunsaturated fatty acids, dietary fiber and more. To ensure physical, biological and functional properties of food, it is necessary to apply methods to improve technologies through the use of non-traditional recipes with certain ingredients curative properties. Our research found that in order to reduce the deficit macro- and micronutrients, dietary fiber, vitamins in the diet of the population in confectionery formulations can be used bee products. Bee products, including royal jelly and bee-glue are natural biologically active substances with complex chemical composition. They contain sugars, enzymes, proteins, vitamins, minerals, lipids, flavonoids and so on. The article is devoted to the research on the use of bee-glue and royal jelly biscuit bases in the production of sweet products for the improvement of their biological value. It is possible to reduce the deficit of macro- and micronutrients, dietary fiber, vitamins in the diet of the population in the formulations of confectionery by the introduction of technology of bee products. Organoleptic and rheological parameters of dough dessert semis are studied. Past rheological and sensory research of dough semis showed greater biological value of the new product without changing its viscosity and organoleptic characteristics. New semi-finished products to be included in preventive nutrition are designed.

**Keywords**: pastry, dessert products, of bee products, bee-glue, royal jelly.