DETERMINATION OF THE IMPACT OF FOOD INGREDIENTS ON QUALITY AERATED SEMI-FINISHING

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In this work the influence of food ingredients on physical and chemical and structural and mechanical features of finishing semi-finished products on the basis of vegetable oil is studied, namely the influence of raw materials which include sugar (white sugar, icing sugar, sugar syrup), raw materials which include fat (butter), raw materials which include protein (cottage cheese sour-milk), pH is defined.

Foam-forming ability, stability of foam, mechanical durability of a shaken-up semi-finished product the finishing depending on the look and the content of food ingredients that allows to form a range of creams for confectionery are investigated. It is established that indicators of foam-forming ability, stability of foam, mechanical durability of the system of a shaken-up semi-finished product for the production of creams differs depending on the type of food ingredients and number of their introduction.

The conducted researches allowed defining the rational content of food ingredients for receiving creams on the basis of the shaken-up semi-finished product. It is defined that rational maintenance of white sugar makes 7...12%, cottage cheese sour-milk to 15%, pH not lower than 5,0.

**Keywords:** finishing semi-finished product, foam systems, foam capacity, foam stability and technological factors.