TECHNOLOGY OF GINGEBREAD PRODUCTS FORTIFIED WITH SESAME THE CEDAR SCHROT

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The article considers the directions for improving nutritional value of flour confectionery products. Results of the research of chemical composition of gingerbread with sesame extraction cake and cedar, as well as changes occurring in the composition of these products are presented. Optimal ratio of the components by the addition extraction cake to the recipe gingerbread dough is determined. The effect of additives on organoleptic characteristics of finished products’ quality is determined. The results obtained are focused on further improvement of quality characteristics of flour confectionery products. The practical true significance is in the production and implementation of flour confectionery goods of gingerbread dough with cedar and sesame seed meal in the institutions restaurant economy and the food industry to provide population of Ukraine with health food products.

Keywords: flour confectionery products, gingerbread cookies sesame and cedar oil meal nutritional value, nutrients.