TECHNOLOGY OF MOUSSES INDUSTRIAL PRODUCTION

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At present time restaurant business enterprises (RBE) try to attract as many prospective consumers as possible to their enterprise and take various measures which include the production of culinary products in accordance with modern trends. It is known that sweet dishes account for a significant share in the total output of culinary products as they give consumers a sense of satisfaction and aesthetic appearance of dishes stimulates consumption.

Monitoring of desserts assortment at RBE showed that products presented at the market constantly require renewal in accordance with the modern trends of developing technologies and consumption and manifests the effect of "fatigue" in course of time. This, in turn, leads to a situation when products that are offered do not completely satisfy consumers’ requirements. That determines the necessity to improve technological approaches of its production.

One of the ways to solve this problem is the introduction at RBE industrial principles of manufacturing whipped dessert products which are stable in course of time. By implementing this concept restaurant business enterprises will fill an existing niche and make a worthy competition to the leading food industry enterprises.

Mousses that are not properly presented at RBE for some reasons were selected as an object of study. According to the research results there was developed formulation and technology of mousses with the use of a surfactant (Tween 20) as a foaming agent and wheat starch as a system stabilizing agent. The technology of obtaining mousses was presented as an integrated system, the subsystems, functioning of which is aimed at obtaining the final product of an appropriate quality, were distinguished within the system.

Since the proposed mousses are graded as mass consumption products, thus, their consumer characteristic: organoleptic, microbiological and toxic indices were studied; their chemical composition was determined.

Microbiological indices of mousses during storage were studied. It was proved the expediency of storing mousses at the temperature of 4 ± 2°C and relative humidity not more than 75% that ensures stable consumer characteristics during 28 days.

It was pointed out that the developed technology of mousses with the use of wheat starch will allow realizing an industrial approach to production and obtaining new products of mass consumption with long-term storage.

Keywords: mousse, wheat starch, formulation, production technology.