WHIPPED PASTRY WITH EXTENDED SHELF LIFE

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The purpose of this work was to study the influence of supplements and methods of packaging to extend the guaranteed term of storage of the whipped pastry and the changes of their quality during the storage. During storage of the whipped pastry the complex physical and chemical, biochemical, microbiological processes are undergone due to their characteristics, conditions and storage term. Some of them significantly impact on the change of the quality of products during their storage. For whipped products, which are spumy structures are characterized by a process of becoming hard: products lose moisture, initial texture, harden, changing their structure and form. The intensity of these processes depends on storage conditions, relative moisture and ambient temperature, the recipe of products, the nature and concentration of gelling substances; the quantity of added molasses and degree of dispersion of whipped masses. In the process of studies used generally recognized and modern methods. The number and ratio of free and bonded water in the new products were determined by derivatograf Q-1500. The Sorption’s properties - on sorption-vacuum system by Mac-Ben.

Represented the results of investigations to determine the activity of water in the marshmallows and whipped lukum. On the basis of these studies was demonstrated that the addition of the whipped confectionery algae increases the number and diameter of the pores, causing more adsorption properties. Porous samples should soft, that are desirable consumer properties for finished products. Arguments the possibility of extending the long-term of storage of the whipped pastry from 30 to 90 days by simultaneous use in Lamidan and Cichorlact. On the basis of these studies the specifications for the new of the whipped pastry with long-term storage developed and approved recipes and technological instructions.

Keywords: active water, the hygroscopic moisture content, hydrocolloids, the whipped pastry, marshmallow, whipped Turkish delight, Lamidan, Cichorlact.