CONTENS

Section 1. NEW TECHNOLOGIES OF FOOD PRODUCTS

Cherno N., Osolina S., Nikitina O. Technology of obtaining the iron-containing complex based on glucan from pleurotus ostreatus........ 7

Dorokhovych A., Horzei O., Murzin A. The using of disaccharide fructose during the production of muffins with fillings for diabetics.. 19

Pavlyuk R., Pogarska V., Kaplun H., Pogarskiy A., Telenkov A., Stukonozhenko T. The impact of mechanalysis on activation of nanocomplexes of heteropolysaccharides with fruit biopolymers for the development of nanotechnologies.................................................. 28

Mriachenko N., Yurchenko S. Technology of mousses industrial production .......................................................... 46

Pavlyuk R., Pogarska V., Matsipura T., Kotyuk T., Loseva S. Activation of hardly soluble protein-chitin nanocomplexes of champignons with the use of non-enzymatic catalysis............. 57

Pavlyuk R., Pogarska V., Balabai K., Pavlyuk V. The study of mechanochemistry processes during the development of cryogenic technology of nanopowders from topinambour with prebiotic properties .......................................................... 74

Vlasenko V., Krivoruk V. Use with fruits meal milk thistle production pies reduced energy value ........................................... 90

Pavlyuk R., Pogarska V., Kotyuk T., Pogarskiy A., Matsipura T., Stukonogenko T. The new word in technology for manufacturing food products from legumes, vegetables and mushrooms with record-breaking performance.............................. 98

Pavlyuk R., Pogarska V., Kotyuk T., Matsipura T., Pogarskiy A. Mechanochemical processes in developing nanotechnology of pea protein supplements in easily digestible form ....................... 111

Dyakonova A., Stepanova V. Production of vegetable milk substitute....... 127

Pavlyuk R., Pogarska V., Radchenko L., Tauber R., Timofeeva N., Kotyuk T. The method deep processing of carotene containing vegetables and receipt nanofoods with the use of modern equipment..... 136

Pogarska V., Pavlyuk R., Yurieva O., Skripka l., Abramova T., Maximova N. A new word in technology of melted cheese products’ reception without melting salt with the record characteristics .......... 155

Pavlyuk R., Pogarska V., Balabai K., Pavlyuk V. The influence of freezing and non-enzymatic catalysis on destruction of heteropolysaccaride-protecic nanocomplexes during the processing of topinambour .......................................................... 178
Section 2. EQUIPMENT OF FOOD PRODUCTION ENTERPRISES
AND IMPROVEMENT OF PROCESSES
AND APPARATUSES OF FOOD PRODUCTION ENTERPRISES

Mykhailov V., Mayak O., Sardarov A., Shershnev G. Study of dry
fruits and vegetables pomace in a vibrating vacuum dryer............. 199
Mykhailov V., Gavrylko P., Stadnyk I., Lyasota O. Determination
of the parameters at the first stage of mixing components based
on thermodynamic system to equilibrium .................................. 206
Potapov V., Kostenko S. System-dynamic modeling of complex
assessment of ARJM-0.07-1 apparatus ....................................... 218
Deinychenko G., Samoichuk K., Levchenko L. Influence of multiplicity
of milk emulsion treatment in pulsation homogenizer ................. 226
Potapov V., Bilyi D. Design of recuperative heat exchange device
for extruder for processing of food raw materials ...................... 233
Kiptelaya L., Zagorulko A., Zagorulko A. Intensification of machines
for production of dried semifinished products from fruit and berry
raw materials ............................................................................. 247
Postnov G., Shipko G., Chervonyi V., Postnova O. Experimental
research of processes homogenization of milk in the ultrasonic field.... 258
Afukova N., Horielkov D., Dmytrevskyi D., Noskov O. Modern
technical solutions to problem areas cleaning and mucous coat offal ... 266

Section 3. IMPROVEMENT OF FOOD PRODUCTS QUALITY

Cherevko O., Krutovyi G., Zaparenko G., Borysova A. Analysis
of biological value of expendable diets of the second generation...... 277
Strashynskyi I., Fursik O., Pasichniy V., Marynin A. Study
the rheological properties of food hydrocolloids ......................... 288
Savchenko O., Sizaya O., Havrik M. Perspective of the use of extracts
of plants in production of lollipop caramel............................... 299
Dukareva G., Dub V., Dub A. The influence of the design parameters
of meat grinders on merchandising properties of chopped meat
products and products from them ............................................. 311
Artamonova M., Shmatschenko N., Dyakov A. The influence of plant
cryo-additives on rheological characteristics and water mobility
in fruit jellied marmalade ......................................................... 321
Brykova T., Grevtsa N., Samohvalova O. Changes in the quality
parameters of shortbread biscuits with grape powder during
the storage ............................................................................. 330
Osipenko O., Baranov V., Kovalev O., Osipenko V., Babko E.,
Yakobchyk R. Quality and safety of alcoholic drinks
and recommendations for definitions........................................... 344

Section 4. CHEMICAL, PHYSICAL, MATHEMATICAL METHODS
OF RESEARCH OF FOOD PRODUCTS QUALITY

Pogozhikh M., Pavliuk I., Zatula A., Borysova A., Dyakov A. Usage
of microscopic method to analyze dispersion of food powders .......... 352
Kramarenko D., Hirenko N., Dub V. The study of disperse systems
for creating multi-component stuffing masses.................................. 360
Aksenova O., Demidova O., Kindrashina A., Berezka T. Establishment
of the nature of the joint antioxidant influence of tocopherols
and flavonoids to process of vegetable oils oxidation....................... 368

Alphabetical index..................................................................................379
Requirements for the articles...............................................................387