CONTENS

Section 1. NEW TECHNOLOGIES OF FOOD PRODUCTS

Mykhailov V., Onishchenko V. Theoretical and practical prerequisites for the improvement of the technology of glued guts casings.............7

Pavlyuk R., Pogarska V., Timofeyeva N., Loseva S., Kotuyk T.
New biscuits and bakery goods are vitaminized by natural carotenoid herbal nanoadditions for health food..................................................15

Pavlyuk R., Pogarskaya V., Radchenko L., Tauber R., Timofeeva N., Yurieva O. The new word in the technology of manufacturing products with the use of modern equipment at catering enterprises.............31

Pavlyuk R., Pogarska V., Kotuyk T., Pogarskiy A., Loseva S.
The technology of nanostructured herbal additives with the use of non-enzymatic biocatalysis – mechanolysis of biopolymers (heteropolysaccharides and protein).......................................................43

Yevlash V., Gorban V., Nikitin S. Organoleptic characteristics and tasting assessment of fruit bars enriched in dried thalli of laminaria and wakame.................................................................57

Yevlash V., Hrynova D. Perfection of technology of sausages with quail meat.................................................................68

Snegkin Y., Petrova Z., Pazyuk V., Dub V. Creating new thermotehnologi obtaining quality folate containing functional powders..................................................................................80

Dorokhovych A., Bogok O., Mazur L. The use of tagatose and maltitol for the manufacture of masticatory caramel for special purposes.......90

Cherno N., Osolina S., Nikitina O. Technology of dietary supplements from agaricus bisporus ...............................................................102

Ukhanova I. Pequiliarities of retentat usage with the purpose of receiving high-quality beverage of health-improving character.....113

Nazarenko J., Yashchenko S. The peculiarities of using whey and retentate, obtaining of high-quality health beverage....................127

Dzyuba N., Zemlyakova E., Pedak E. Foundations of balanced diet modeling in the disordered ecological situation.................................142

Section 2. EQUIPMENT OF FOOD PRODUCTION ENTERPRISES AND IMPROVEMENT OF PROCESSES AND APPARATUSES OF FOOD PRODUCTION ENTERPRISES

Mikhaylov V., Babkina I., Shevchenko A., Mikhaylova S. Development of the complex of technological equipment for the production of cookies pies.................................................................154
Section 3. IMPROVEMENT OF FOOD PRODUCTS QUALITY

Cherevko O., Krutovyi G., Zaparenko G., Galushko N., Borysova A. Provision of daily needs in nutrients by the diet of disposable consumption of the third generation........................................212

Kovalenko E., Kovbas V., Radzievska I., Hreben B., Nagornyj V. Research of stability of vegetable oils and their blends when frying potato chips.................................................................................223

Zhulinska O., Svidlo K., Mostova L., Martynenko L. Development of physiological mathematical model for food quality assessment....231

Kolesnyk T., Kolesnyk A. The research of growth and toxin formation of botulism bacilli in boiled sausages containing color agent from blood.................................................................241

Levchuk I., Kishchenko V., Timchenko V., Kunitsa E., Arutyunyan T. Scientific aspects of the method for the determination of preservatives in fat-containing products........................................249

Kiyko V., Annenkova N., Bochko I. Analysis of consumer preferences and ways of improving the range loaves.................................264

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

Cherevko O., Krutovyi G., Zaparenko G., Pavliuk I. Optimization of daily and cyclic ration food systems for therapeutic action.........275

Pogozhikh M., Sinekop M., Pak A., Chekanov M. Conjoint applying of R-functions and projection methods in problems of the drying theory......284

Pogozhykh M., Parkhomenco L., Ishtvan Y. Physical and mathematical modeling of temperature fields by heat exchange for the solids of finite size .293

Kornienko L., Myronchuk V. Investigation of reverse osmosis of grain distillery stillage ultrafiltration permeate.................................302

Shapovalova N., Rudavskaya M. Whipped pastry with extended shelf life................................................................................310

Deynichenko G., Mazniak Z., Guzenko V., Ebanugwa O. Study of processing ultrafiltration curdy whey...............................................162

Deinychenko G., Samoichuk K., Levchenko L. Analytical researches of energy consumption of pulsation milk homogenizer..............170

Tokar A., Myroniuk S. Effect of eggplant processing on reduction of oil absorbing when roasting..................................................181

Chernyushok O., Fedorov V., Kepko O. The intensity of cryogenic processing of meat products.........................................................193

Dolomakin Y., Babanov I., Zhitnechiy I. Duration of the main stages of preparation of a liquid sourdough determined indirect methods.....201
Diakov A., Toryanik D., Pavliuk I. Features of definitions $T_2$ at the pulsed NMR. .................................................................324

Section 5. COMMODITY RESEARCH AND EXPERTISE OF NON-FOOD PRODUCTS

Zakharenko B., Gaydamakha L. Problem of porosity and quality of food products.................................................................331
Sorokina S., Akmen V. Examination of different varieties of cut roses........342
Penkina N., Kolesnyk V., Kalamaiko H. Comprehensive assessment of women’s hygienic pads quality.........................................353

Alphabetical index ........................................................................364
Requirements for the articles..........................................................372