The paper describes the main advantages from chicory consumption, especially physiologically functional effect from inulin usage. The inulins belong to a class of dietary fibers known as fructans. Because of the $\beta(2,1)$ linkages, inulin is not digested by enzymes in the human alimentary system, contributing to its functional properties: reduced calorie value, dietary fiber and prebiotic effects. Average inulin content in chicory is in diapason 50,1–71,2%. The article shows loss of inulin during technology process. The core technology operations are drying, roasting, extraction, concentration. According to various data, the dry may cause loosing inulin up to 51% by weight of dry matter and as a result of roasting may be reduced to 23%. The content of inulin in the course of manufacturing operations mainly depends on the length of their setting and temperature.

The aim of study was to identify patterns of change content of inulin in chicory roots during its processing and in the finished dry and pasty extracts.

Research material served as a secondary test chicory root crops, dry and pasty soluble chicory extracts TM Chicory World. The content of reconstructive-regenerative sugar, the amount of sugar and inulin in the roots were determined with the help of previously modified method [9], dry substances – using refractometer.

The study was conducted in parallel inulin content in juice and squash, for which its average content is respectively – 66,28% in the juice, and 56,46% in squash in terms of dry matter. Chicory root weight is 200 – 280 g, dry matter content ranged from 25,3 to 27,2%. The results confirm a pattern that with increasing dry matter content in the roots while growing chicory inulin and content. Inulin greatest loss – 12,7% occurs during the roasting process. Found that the method of drying chicory root crops IR radiation helps to maximize the preservation of biological matter content and organoleptic properties of food drying. Determined that drying at $t = 40 \degree C$ provides 4,7% inulin content more than $t = 60 \degree C$.

**Keywords:** chicory root, inulin, dietary fiber, dry substances, production loss, drying, roasting.