STUDY OF THE INFLUENCE OF BIOLOGICALLY ACTIVE SUPPLEMENT ON MEAT CHOPPED SEMI-FINISHED PRODUCTS

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Nutrition is the main factor determining human health. We know that a large part of our population feels nutritional deficiency of micronutrients, dietary fibers, essential amino acids and other compounds. In recent years, we have noticed the tendency of food technology development and implementation of food for special purposes, including enriched protein, dietary fiber, trace elements, vitamins. This allows you to create a number of new advanced technologies and products to expand their range.

The segment of functional meat products is considered to be insufficiently developed both in Europe and in Ukraine. Meat industry enterprises have to develop their market potential. The deficiency of domestic raw meat, high proportion of low-quality imported meat and the cost of main raw material force producers to seek new technological solutions for the improvement of products' consumer properties.

An important problem of the nutrition of special purpose is the correction of iron deficiency anemia (IDA) of the population of Ukraine due to the use of biologically active supplements containing iron in an easily digestible form.

Magnetite ($\text{Fe}_3\text{O}_4$) may be offered as a dietary supplement. This is ultra-thin powder obtained due to coprecipitation from salt solutions. Magnetite has specific unique properties, bacteriostatic, magnetic, and can be formed in a human and animal, that is biologically compatible with living organisms' magnetite.

The influence of the magnetite supplement on organoleptic, microbiological parameters of meat chopped semi-finished products is studied. The losses in meat products during heat treatment and steaks output are determined. It is established that the addition of magnetite in the amount of 0.05 wt.% – 0.15 wt.% increases the degree of proteins digestibility.

**Keywords:** magnetite, biologically active supplement, meat chopped semi-finished products, quality parameters.