DEVELOPMENT OF THE TECHNOLOGY OF COFFEE BEVERAGES WITH NEW STRUCTURAL PROPERTIES

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The research of modern market of restaurant services in the coffee art segment makes it possible to make the conclusion that such products of restaurants as coffee and coffee beverages with a variety of prescription components, durability, cooking technology, inclusive design and author's submission, are in great demand. A wide range of coffee and coffee beverages based on the molecular cuisine can represent such products at the modern market.

Molecular coffee is gaining popularity, and innovative products present it at the market of restaurant services – coffee and drinks based on it in the form of jelly, delicate mousse, air foam, "molecular coffee spheres," etc. The aim of the research is to develop technology and broaden the range of high-quality creative beverages with new organoleptic and structural indicators adapted to the requirements of the modern market and consumers.

The following tasks are to be solved for the achievement of this goal: to determine the recipe component that is the regulator of a new product structure and its rational balance with other ingredients; to develop and substantiate the technology and the recipe composition of coffee and its varieties, to study their organoleptic characteristics. A group of such products as coffee and beverages based on it, which are the main products for restaurants, cafes, coffee shops, cafe bars, etc. are characterized in the work. The existing technologies of classical coffee beverages are monitored and the peculiarities of each classified group are determined. Analytical work with literary sources provided an opportunity to identify the ways for the improvement of the existing range of coffee beverages. As a result, a new range of structured coffee beverages is developed. According to the results of the research, quantitative indicators of the components of model systems, which are taken as the basis for the project of the recipe composition, are determined. Based on the obtained data, the technology and the recipe composition of structured coffee beverages are developed and substantiated, and technological documentation – technological cards for new products – is drawn up.

Keywords: coffee industry, structured coffee beverage, barista, espresso, latte art, etching, espresso art, concentration, model samples.