MEAL OF OIL CULTURES IN THE TECHNOLOGY OF FLOUR CONFECTIONERY PRODUCTS

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The article deals with the directions of improving the nutritional value of flour confectionery products. The results of investigations of the chemical composition of oilseed meal are presented. The optimal ratio of composite mixture of sorts to the composition instead flour of the sand dough was established. The organoleptic parameters of oilseed meal crops were studied.

Shortbread cookies containing the whole grains of the oil-bearing plants. The whole grains are characterized by valuable chemical composition, they have good prospects of being used in the manufacturing process of the functional food products. The model food compositions have been developed from the whole grains of soy beans, sunflower, milk thistle, walnut, sesame, flax oilseeds for their addition to the shortbread pastry semi-finished products. This helps improving the chemical composition of the shortbread semi-finished products. The process of the flour confectionary goods' manufacture from the shortbread pastry containing the whole grains of the oil-bearing plants has been scientifically substantiated and developed.

The content of proteins, selenium, vegetable fiber, and calcium in the shortbread cookies has grown most significantly. A quality model has been built for the shortbread cookies, with the use of the model compositions of the oil-bearing plants (soy beans, sunflower, milk thistle, walnut, sesame, flax oilseeds)’ whole grains, in comparison with the control item, the shortbread cookies without the whole grains. The developed confectionary goods based on the whole grain shortbread pastry can be offered for sale in restaurants in the capacity of the functional products with an improved biological value.

Keywords: flour confectionery, oilseeds, nutritional value, nutrients.