EVALUATION OF THE INFLUENCE OF NUTTY OIL MEAL ON THE QUALITY OF BUTTER BISCUITS DURING STORAGE

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We have developed the technology of baking cookies with a partial replacement of margarine on liquid vegetable oil and adding of walnut oil meal to the formulation – a cedar nut and a pulp of walnut in a quantity of 15% of the weight of flour. The use of liquid vegetable oil and nutty oil meal enriches baking cookies with polyunsaturated fatty acids, vitamin E, food fibers, essential amino acids, minerals (iron, silicon, potassium, manganese, copper, zinc, etc.) and phenolic compounds. However, butter biscuits with a fat content of more than 20% should retain qualitative characteristics at a certain level for 30 days.

The purpose of the article is to evaluate the influence of nutty oil meal on the quality of butter biscuit made on the mixture of margarine and liquid vegetable oil during storage.

During the biscuit storage, the state of its lipid complex changes most significantly, which is due to the high proportion of fat component in the formulation. Taking this into account, the quality of the biscuit during storage was evaluated by the indicators characterizing the properties of lipid complex (degree of fat migration, acid number, peroxide number) and organoleptic characteristics.

It was found that the use of these additives slows the degree of fats migration from the biscuit samples, fatty basis for which was made up of a mixture of margarine and liquid vegetable oil. The introduction of oil meals slightly increases the rate of flow of oxidative processes in the fatty fraction of the biscuit, but by the value of acid and peroxide numbers, they meet the requirements of normative documentation during the regulated period.

That is, biscuits made with partial replacement of margarine on liquid vegetable oil and with the addition of nutty oil meal, after the expiry of the normative shelf life satisfies the established requirements for organoleptic characteristics and resistance of lipid complex to oxidation.

**Keywords:** biscuits, oil meal, nuts, storage, oxidation, acid number, peroxide number, fat migration.