A feed is the important physiology necessity of organism, on which the state of health of population depends to a great extent. In modern industrial society there is not only a sharp deficit of vegetable meal but also quality of it, tests substantial changes – the amount of vitamins diminished and, S, mineral matters – to Calcium, Potassium, to Iodine, to Selenium, to Iron. The two third of territory of Ukraine are the area of natural deficit of iodine. This problem – one of most actual in a health protection population of country, foremost children.

The purpose of our researches is development of technology biscuit a cake «Charm» of enhance able biological value.

Materials and methods. Organoleptic, physical and chemical; methods of planning of experiment and mathematical processing of experimental data are on the basis of computer technologies.

The organoleptic estimation of wares is conducted after developed by a 10-ball by a scale taking into account the coefficients of ponder ability of separate indexes.

Content of mineral matters was determined an atom-absorption method on the spectrophotometer of Techtron-AA-4 (Austria). Content of iodine was additi-onally determined the method of inversion vol'tamperometer (device of AVA-3) [8].

Content of soluble and insoluble food fibres – fermentation-gravimetrical by a method [9]; determination of water dissolve vitamins – by the method of high-efficiency liquid chromatography [10]; to the vitamin of E – for GOST of R 54634–2011 [11], to the vitamin A and β-karotin – by a colorimetry and by spectral photometrical methods [12]. Repetition of experiments is fivefold.

During the production of biscuit intermediate product it was decided to use the puree of carrot and dried apricot. During the production of sour cream with walnuts it was decided to use powder of alga of cistoziri, as a maximal amount of iodine and selenium is kept in the case of absence of thermal treatment.

On the basis of traditional technology of biscuit intermediate product is developed from the puree of carrot and dried apricot. Purees from the boiled carrot and dried apricot mixed up in correlation 1:1 and entered under time production of biscuit intermediate product (on the stage of rafting of eggs and sugar) in an amount 10% from mass of biscuit, content of sugar was accordingly diminished. During the production of sour cream with walnuts entered powder of cistoziri, preliminary mixed with nuts, in an amount 2% from mass of cream.

It is possible to draw conclusion on the basis of findings: content of calcium was considerably increased – on 71.56%, to magnesium – 87.8%, to potassium – 2.25 times, that has a positive influence on the functional state of the heart-vascular system, stomach, liver, pancreas.

Was maintenance of vitamin considerably increased A and β-karotin – in 2 and 6 times accordingly. Content of microelements changed substantially: content of iron rose in 2.1 times, to the iodine – in 15.5 times, to selenium – in 51.5 times, that was the purpose of our advanced study.

Research of quality biscuit a cake «Charm» of enhanceable biological value with the use of carrot, dried apricot and powder of cistoziri. The novelty of technology foresees enriching vitamins and mineral matters of flour pastry wares.

Keywords: biscuit intermediate product, puree of carrot, dried apricot, powder of cistoziri, cream, is sour cream, walnuts, micronutrient.