The confectionery industry is one of the most developed in the food industry of our country. The industry requires a large number of diverse raw materials to expand the range of products. In this regard, it is interesting to look for new technological solutions and technological methods in order to increase consumer properties of flour confectionery products. In recent years, in the technologies of flour confectionery products, there is a trend of the development and introduction of confectionery products into manufacture using a variety of food additives – enhancers. All this permits to create a number of new advanced technologies and products, significantly expand their range and extend the shelf life.

To improve technological parameters and extend the terms of preserving freshness of flour confectionery products, special groups of food additives are used: vitamin and mineral premixes, vitamins – antioxidants, food fibers, micronutrient protective supplements, various bio additives from plant raw materials, polysaccharide supplements and hydrocolloids of plant origin. The disadvantage of these additives is narrow direction of their action.

Therefore, actual is the adding into the recipe of food additive "Magnetofood" \(\text{Fe}_3\text{O}_4\) possessing complex action for the formation of new functional and technological properties of flour confectionery products, in particular oatmeal cookies. "Magnetofood" is ultrathin powder with a particle size of 80 nm and a high specific surface, high activity and specific functional properties.

The technology of oatmeal cookies was improved with the use of food additive "Magnetofood" and the influence of the food additive "Magnetofood" on the functional and technological indicators of raw materials, test and oatmeal flour mixtures was studied.

Rational content of the food additive "Magnetofood" is determined (0,15–0,17)% of the recipe weight, and the amount of losses during the heat treatment of the samples of dough semi-finished products and output of the finished biscuit. The recipe and technological scheme of oatmeal cookies "Kozak" with the addition of "Magnetofood" was developed.

**Keywords:** "Magnetofood" \(\text{Fe}_3\text{O}_4\), food additive, oatmeal cookies, dough weight, flour, quality indices.