IMPROVEMENT OF THE TECHNOLOGICAL PROCESS TO MANUFACTURE CHOPPED SEMI-FINISHED PRODUCTS FROM POULTRY (NAGGETS)

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The current market of semi-finished products from poultry dynamically grows, but still there are problems connected with the quality of the offered products. It is known that one of the most progressive and rational methods of heat treatment of semi-finished products is the use of equipment for steam convection machines. Modern restaurant businesses extensively use this type of equipment in their technological cycle. Cooking in a convection oven is carried out due to the convection of hot air formed by heating electric TENs or gas. Due to the circulation of hot air and steam (both separately and combined), it can be used for cooking food by means of technological processing methods such as frying, stewing, baking and steaming. Constant circulation of hot air ensures the uniform heating of products in the oven and speed of their preparation. In our view, such technological approach can be considered as innovative, in which a wide range of ready-made culinary products can be obtained on the basis of "universal" semi-finished chopped mass due to different processing modes in a steam convection oven. The expediency of expanding the assortment of semi-finished products from poultry (nuggets) was determined by improving the methods and modes of heat treatment of meat dishes based on the proposed minced meat. The model of controlling technological parameters of the production process is substantiated, which enables to receive final products of consistently high quality and functional purpose. Recommendations for the improvement of technological process of the production of poultry semi-finished products (nuggets) by attracting steam convection ovens are developed. Quality indices of newly developed products are investigated.

Keywords: chopped semi-finished products, poultry meat, nuggets, production process, steam convection oven, technological parameters.