USE OF THREE-COMPONENT FRUIT AND BERRY SEMI-FINISHED PRODUCTS IN MUSSE CAKES TECHNOLOGY

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Today, a significant part of consumers prefers healthy food, which is made from natural ingredients and has high nutritional value. As a significant drawback of cakes is high energy and low nutritional value, the development of technology of mousse cakes with blended fruit and berry semi-finished products that contain a significant amount of physiologically functional ingredients and without the use of synthetic additives is relevant.

These fruit and berry semi-finished products were obtained by blending apple puree with puree of wild fruit and berry raw materials, followed by concentration in a rotary sheeting apparatus at sparing temperature conditions (50...60 °C) to a content of 38–40% of solids. The low-temperature heat treatment during heat and mass transfer processes ensures maximum preservation of the original properties of natural raw materials.

In the course of the study, it was found that it is optimal to add 20% fruit paste to the prescription composition of the mousse, which contains 60.0% apples, 35.0% sea buckthorn and 5.0% elderberry. At this concentration, the mousses have a pleasant fruity aroma and taste of the additive, a homogeneous consistency and high physico-chemical properties.

Thus, the technology of mousse cakes using blended fruit and berry semi-finished products with high content of physiologically functional ingredients was developed. It is established that the introduction of blended fruit and berry semi-finished products in the amount of 20% will allow to produce original mousse products with natural ingredients, pleasant taste and aroma of natural raw materials with high quality indicators, which allows to exclude synthetic dyes, essences and additives from the prescription composition.

Keywords: fruit paste, semi-finished fruit product, blending, cake, mousse, apple, sea buckthorn, elderberry.