The use of vegetable raw materials to create pasty blended semi-finished products not only increases their nutritional value, improves the properties of products, but also helps to expand the range and meet the demand of the population for a variety of catering and food industries. To ensure the possibility of objective control of structural and mechanical characteristics of the product, in particular its consistency, in the process of processing fruit and vegetable raw materials into pasty semi-finished and finished products, it is necessary to determine structural and mechanical properties and quality indicators.

A method for the production of fruit and vegetable pasty semi-finished products based on Antonivka apples, Pearl nutmeg and Bona beets has been developed. Blending with different ratios of raw materials will allow to obtain functional semi-finished products with the necessary structural-mechanical and organoleptic properties. The method differs by carrying out the concentration in gentle temperatures (50... 55 °C) to a content of 45% dry matter in the rotary film apparatus for 1.25... 2.00 minutes. The structural and mechanical characteristics of the puree of individual components of raw materials and blended concentrated pastes according to the developed method are established. The strengthening of the structure of the developed fruit and vegetable paste was confirmed, as its maximum dynamic viscosity is 283 Pa∙s, which is 1.9 times more than in the control (apple paste). This allowed to allocate a rational composition for further research with the content of components in the paste: apples – 60%; pumpkin – 20%; beets – 20% (composition 1). Compared with the control, it has a high content of physiological and functional ingredients and has good organoleptic properties.

**Keywords:** fruit and vegetable paste, blending, structural and mechanical properties, physiological and functional ingredients, rotary film apparatus.