DEVELOPMENT OF THE ASSORTMENT OF MEAT CULINARY PRODUCTS BASED ON VEGETABLE RAW MATERIALS WITH THE USE OF ELECTRIC-CONTACT HEATING

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A great importance in human nutrition belongs to vegetable raw materials, as a vitamin-rich dietary product that promotes proper metabolism. In food industry it is used in natural form canned and dried state to prepare a very wide assortment of culinary products, particularly in the production of meat food products. The vegetable raw materials that can be used during the preparation of meat culinary products include eggplants, sweet peppers, peas, beans, beans, soy, zucchini, pumpkin, squash, carrots, beets, potatoes, cabbage and cauliflower, onions, garlic, herbs of spicy leafy vegetables (dill, parsley) and so on.

Production processes are inefficient and require improvement. The solution of this problem is possible by expanding the use of electrophysical methods and combined processes developed taking into account the features of both traditional and non-traditional processing methods. Often for the implementation of heat treatment of food products are used electric methods of them effective and simple in reality there is an electric-contact heating (ECH).

Implementation of the baking process is possible with combined heat treatment due to heating by surface, infrared and ECH methods, which together implement combined heat treatment. In this case, excessive heating is possible, or Vice versa, insufficient heat treatment to bring the product to a state of culinary readiness, that is, an unbalanced heat flow.

The proposed technological developments are based on the task of reducing mass losses during heat treatment by baking, improving the quality and organoleptic characteristics of products, reducing energy consumption and ensuring a balance of the influence of heat flows from surface heating methods and ECH.

The range of meat culinary products based on vegetable raw materials with the use of electric contact heating is offered: cutlets chopped; zrazy chopped and roll with macaroni. The proposed methods have advantages in terms of technological indicators of production, namely, the duration of heat treatment and output of products, as well as high quality indicators. Expanding the range of products is possible in the conditions of further research.

Keywords: electric-contact heating, heat treatment, vegetable raw materials, meat culinary products.