

ОДЕСЬКА НАЦІОНАЛЬНА АКАДЕМІЯ
ХАРЧОВИХ ТЕХНОЛОГІЙ

ЗБІРНИК
НАУКОВИХ ПРАЦЬ
МОЛОДИХ УЧЕНИХ,
АСПІРАНТІВ ТА СТУДЕНТІВ



ОДЕСА
2017

ББК 36.81 + 36.82
УДК 663 / 664

Головний редактор, д-р техн. наук, професор
Заступник головного редактора, канд. техн. наук, доцент.
Відповідальний редактор, д-р техн. наук, професор

Б.В. Єгоров
Н.М. Поварова
Г.М. Станкевич

Редакційна колегія
доктори наук, професори:

Р.В. Амбарцумянц, А.Т. Безусов, С.В. Бельтюкова,
О.Г. Бурдо, Л.Г. Віннікова, О.І. Гапонюк,
О.К. Гладушняк, К.Г. Іоргачова, Л.В. Капрельяц,
М.Р. Мардар, В.І. Мілованов, В.В. Немченко,
Л.А. Осипова, О.І. Павлов, В.М. Плотніков,
І.І. Савенко, О.Є. Сергєєва, Л.М. Тележенко,
О.С. Тітлов, Н.А. Ткаченко, О.Б. Ткаченко,
Г.М. Хмельнюк, В.А. Хобін, Н.К. Черно
О.О. Коваленко, Г.В. Крусір, Д.О. Жигунов

доктори наук:

Одеська національна академія харчових технологій
Збірник наукових праць молодих учених, аспірантів та студентів
Міністерство освіти і науки України. – Одеса: 2017. – 357 с.

Збірник опубліковано за рішенням вченої ради від 04.07.2017 р., протокол № 17
За достовірність інформації відповідає автор публікації

РОЗДІЛ 5

**ТЕХНОЛОГІЧНІ АСПЕКТИ ВИРОБНИЦТВА ХАРЧОВИХ
ПРОДУКТІВ ЛІКУВАЛЬНО-ОЗДОРОВЧОГО НАПРЯМКУ**

тели, глазури, печенье и т.п.) и хлебобулочных изделий, в которых сиропы с ИМО могут успешно заменять сахарозу и/или патоку. Вопрос сохранения функциональности таких продуктов по отношению к пробиотикам р. *Bifidobacterium* требует специальных исследований, особенно необходимых в свете возрастающего интереса к функциональным пищевым продуктам для постоянного применения в рационе питания.

Научный руководитель – ст. преподаватель Киселев С.В.

DOUBLE DEGREE PROGRAMS BETWEEN UKRAINIAN AND EU UNIVERSITIES

**Sorokina O.G., MSc student, ITNaRHB faculty
Odessa National Academy of Food Technologies, Odessa**

In recent years, the development of joint and double degrees with leading European institutions has increasingly been perceived as one of the most beneficial experiences of studying. In this paper we consider experience of the Alfred Nobel Dnipro University (ANDU) [1]. The developed programs have already provided good learning outcomes.

The following double programmes with European institutions are currently running:

1. BA (Hons) «International Management» with The University of Wales, Cardiff, Great Britain (a programme leading to an award from UW and ANDU);
2. Bachelor in English Philology with. The University of Occupational Safety Management in Katowice, Poland;
3. Master in Economic Diplomacy with The University of Economics in Bratislava, Slovakia. The Cyprus Institute of Marketing (Nicosia, Cyprus) and Wyższa Szkoła Humanitas University, Poland;
4. Diploma in English Filology with Wyższa Szkoła Humanitas University.

The program leading to an award from the University of Wales and ANDU was launched in 2009 and received a validation from the University of Wales (Great Britain) in 2010. The following are provisions for the program:

- a. The admissions process is selective after the first year of studies in Ukraine;
- b. The programme is taught in English by teachers were selected by the UW;
- c. All methodological and normative documents regarding the program are closely checked and approved by the University of Wales;
- d. All examination and student assignments are checked by both institutions.

The BA (Hons) «International Management» (3 year) offers students the opportunity to receive a degree from both the University of Wales and Alfred Nobel Dnipro University. Up to this moment, two graduation ceremonies have already been held. The number of students who completed their studies and received an award from UW and ANU is 35.

The most interesting for me is the BA degree in Marketing Management, BA degree in Tourism Management, BA degree in Banking Management, and BA degree in Financial Management. The students will receive a diploma from the ANDU and a bachelor's diploma from the Cyprus Institute of Marketing.

To be eligible, a person needs to be a student of the ANDU and study in any specialty. Duration of studies is 3 years. The program is available to full-time and part-time students. All subjects are taught in English. The program offers 6 academic disciplines per year. New benefits of international programs as viewed by students are as follows:

1. Employment abroad;
2. Expansion of horizons;

3. Common European Area.

In conclusion, it would be good to consider in ONAFT the experience of the ANDU and to develop the corresponding programs in the framework of the mobility projects and individual grants.

The supervisor of studies is Dr. Kateryna Fedosova, PhD, Associate Professor

Literature

1. The Alfred Nobel Dnipro University site <http://duan.edu.ua/en/foreign-citizens-training/double-degree-programmes>

THE PROSPECTS OF EGGSHELL POWDER USING

**Sukhostavets K., a student of Bachelor f-ty FFT
Sumy national agrarian university, Sumy**

Over the past decades the population of Ukraine is quite experiencing shortage of calcium deficiency. Calcium is responsible for the integrity of the skeletal system, where 99 % of all calcium is located in the body. The percentage that remains plays an important role in the coagulation of blood, generation and transmission of nerve impulses, the contraction of muscle fibers, activation of certain enzyme systems and the allocation of certain hormones [1].

Foods are the sources of calcium in the human body. It's mainly are the dairy products, where calcium is in natural balance with phosphorus and has a good absorption. However, it is frequently observed the unacceptability of milk products by some population groups. Due to this problem, there is a need to search for alternative source of calcium for the human body. One of them is the shell of chicken eggs [1, 2]. The growth of production also leads to in an increasing of waste during the use of eggs as a raw material component [3].

Challenges associated with disposal of eggshells include cost, availability of disposal sites, odor, flies and abrasiveness [4].

Numerous researches point the possibility of waste application from eggs processing. Due to processing minimizes the negative impact on the environment [5].

Eggshell contains 9-12 % of the total egg weight. It consists largely of calcium carbonate (94 %) with some magnesium carbonate and calcium phosphate deposited on the organic matrix [2, 5]. Despite of the natural origin, these compounds have a higher absorption than other calcium sources, including synthetic origin (calcium chloride, calcium gluconate, calcium lactate etc) [6].

Scientists [7] have denoted the bioavailability of eggshell calcium and that a trace concentration of other minerals (magnesium, phosphorus) has also a positively affect on bones health and increase the bones density.

The eggshell can be a cheap and available source of calcium. It is a byproduct of catering enterprises and food industries (confectioneries, bakeries, poultry farms, etc.).

The researches cause an interest in the use of powdered eggshell in the technology of flour confectionery products. The research was conducted by the using of powdered eggshell during the dough production. The aim of this research was the increasing of nutritional value of the finished food product. The eggshell powder was introduced into the dough formulation in an amount up to 5 % by weight of flour. The rest of the components were put according to the recipe. It has allowed to obtain the samples with high sensorial properties and high nutritional value.

НАУКОВІ ПІДХОДИ ДО ВИКОРИСТАННЯ ПРОБІОТИЧНИХ ПРОДУКТІВ У ЗАКЛАДАХ РЕСТОРАННОГО ГОСПОДАРСТВА	
Золотоверх К.В.	172
СОВРЕМЕННЫЕ ПРОДУКТЫ ДЛЯ ОЗДОРОВИТЕЛЬНОГО ПИТАНИЯ	
Прогульная В.Д.	175
DOUBLE DEGREE PROGRAMS BETWEEN UKRAINIAN AND EU UNIVERSITIES	
Sorokina O.G.	177
THE PROSPECTS OF EGG SHELL POWDER USING	
Sukhostavets K.	178
COMPARISON OF NUTRITION OF UKRAINIANS WITH THE SCIENTIFIC RECOMMENDATIONS	
Sorokina O.G.	179
СТРАВИ З РАДІОПРОТЕКТОРНИМИ ВЛАСТИВОСТЯМИ	
Ананійчук О.В.	181
ХІМІКО-ТЕХНОЛОГІЧНА ОЦІНКА ЯГІД ФІЗАЛІСУ СУНИЧНОГО ДЛЯ ВИГОТОВЛЕННЯ ФУНКЦІОНАЛЬНИХ НАПОЇВ	
Благополучна А. Г., Жиляк І. Д.	182
НЕТРАДИЦІЙНА СИРОВИНА – ФРУКТОВЕ БОРОШНО. ПЕРСПЕКТИВИ ВИКОРИСТАННЯ	
Шаманська О.М.	183
НОВІ ДЕСЕРТИ ДЛЯ ДИТЯЧОГО ХАРЧУВАННЯ	
Кінка Л.М.	185
IMPLEMENTATION DIET FOOD IN THE HOTEL WITH HEALTH IMPROVING SPECIALIZATION	
Boldyreva Yulia Viacheslavovna	186
АВТОМАТИЗОВАНА СИСТЕМА ПІДБОРУ ІНДИВІДУАЛЬНОГО МЕНЮ ДЛЯ ОЗДОРОВЧОГО ХАРЧУВАННЯ	
Руденко О.А.	188
АКТИВАЦІЯ ГОРІХОПЛІДНОЇ СИРОВИНИ	
Степанова В.С., Зісько І.	190
НАПІЙ НА ГОРІХОВІЙ ОСНОВІ	
Степанова В. С.	191
МОДЕЛЮВАННЯ РЕЦЕПТУР СПЕЦІАЛІЗОВАНИХ ВИРОБІВ ДЛЯ СПОРТИВНОГО ХАРЧУВАННЯ	
Черненко С.О.	192

РОЗДІЛ 6 – СОЦІАЛЬНІ ТА ЕКОЛОГІЧНІ АСПЕКТИ СУЧАСНОЇ ЖИТТЄДІЯЛЬНОСТІ

BIOLOGICAL METHODS OF CLEANING THE GROUND	
Arnaut E.I.	195

Наукове видання

**Збірник наукових праць
молодих учених, аспірантів
та студентів**

Головний редактор акад. Б.В. Єгоров
Заст. головного редактора, канд. техн. наук Н.М. Поварова
Відповідальний редактор акад. Г.М. Станкевич
Технічний редактор Т.Л. Дьяченко