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ABSTRACT BOOK

## DEVELOPMENT OF BAKERY PRODUCTION TECHNOLOGY FUNCTIONALITY LONG TERM IMPLEMENTATION

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Bakery products play an important role in the diet of people in Ukraine and occupy a special place in their diet. The priority is the possibility of realization of freshly baked bread at any time of the day and closer to the consumer - in shops, cafes and restaurants, hotels, recreation centers, and various points of fast food from frozen convenience foods. Large plants can supply semi-finished products in small batches, which would be baked in places ultimate realization. There was a need to improve the technology of production of bakery products long-term implementation and improvement of the quality of finished products from frozen convenience foods. On the basis of theoretical and experimental studies, we developed the technology of production of frozen semi-finished bakery products of a functional purpose. Improved indicators of quality of finished products through the use of potato starch and modified Paselli BC (E1414), replaced by chemical enhancers prescription components of natural origin, studied the possibility of using non-traditional flours. This enables the product raised food and biological value with high organoleptic and physico-chemical indicators of quality. The introduction of the technology into production in the presence of a number of benefits is appropriate.

**Key words:** *of bakery products long-term implementation, frozen convenience foods, physico-chemical indicators of quality*

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