

ОДЕСЬКА НАЦІОНАЛЬНА АКАДЕМІЯ  
ХАРЧОВИХ ТЕХНОЛОГІЙ

**ЗБІРНИК**  
**НАУКОВИХ ПРАЦЬ**  
*МОЛОДИХ УЧЕНИХ,*  
*АСПІРАНТІВ ТА СТУДЕНТІВ*



ОДЕСА  
2017

ББК 36.81 + 36.82  
УДК 663 / 664

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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 6

**СОЦІАЛЬНІ ТА ЕКОЛОГІЧНІ АСПЕКТИ  
СУЧАСНОЇ ЖИТТЄДІЯЛЬНОСТІ**

which its image. Successful restaurateurs follow not only the quality of the dishes, but also of course for the fashion trends. So, here are the 4 main trends concerning modern tableware.

**Minimalism.** Simplicity in the decor, shape and color of the dishes became a real breakthrough in the art of decorating the table. The combination of minimalism and luxury became ultra-trendy.

**Floral concept.** Having passed many stages of modification, today such utensils appear in all its elegance and refinement. Separately, it is possible to distinguish thematic decoration of separate functional elements of dishes.

**Antiques:** the tableware are made in the style of Empire or Baroque, and decorate chic restaurants and tables at parties dedicated to past eras. Gilding and incrustation are the typical elements of this theatrical style.

**Fancy incredible shapes.** Fashion trend is the using of non-traditional dishes. Space design and extraordinary elements make ordinary household items real art objects. Artists also experiment with textures, give the surfaces of plates and mugs the look of lace, fabric or creased paper. It looks very conceptually and stylish.

Also, when serving the dishes, cooks use professional tools for decorating. For example: knife with a wavy blade is used for decorative cutting of butter, cheese, fruits and vegetables; knife for peel; spoon for cutting smooth balls of fruit, ice cream, soft cheese, butter; ring mold; spoons for decoration; culinary brush; ring for fried eggs; confectionery syringe. Modern gastronomy is very diverse today. Famous chefs from all over the world, specially take the time for the presentation of the dish, take into account the smallest details, they relate to this process very carefully. Therefore, serving the dishes is an integral part of professional cuisine.

Supervisor – assistant, Untila M.P.

## **CHEMISTRY IN THE FOOD PROCESSING INDUSTRY. FOOD ADDITIVES**

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Food additives are the substances that are added to the product during cooking to provide a certain quality to it.

The history of food additives has become widely develop in the twentieth century. But different spices, salt, vinegar, baking soda are not true carcinogens. Chemicals are used to give the product an attractive look, a notable taste, and to extend shelf life. The chemicals in the food industry include food coloring, flavoring, substances that replace sugar, preservatives, antioxidants, emulsifiers. Now we can identify 9 major groups of food additives: nutrient supplements, additives that preserve freshness, additives that facilitate processing or producing, preservatives, spices, food coloring, sweetening, fillers.

Using of food additives in the food industry is not unusual for us. Extensive development of chemistry in our time has reached a high level, now it is almost impossible to find a product without any chemical intervention, but if you manage, then the price will be much higher, this is the main advantage of preservatives. Their low price and small doses of using, allows producers to save considerably on the production of goods. Abuse of food with high content of preservatives extremely influence on our organism. Now, many food additives are

considered harmless, but it is because of their harmful effects on the organism have not yet been deduced. For example, they can decay in our organism under the influence of body temperature, or under the influence of gastric juice, into the toxic components.

Now producers say that their products are environmentally friendly and prove their health benefits through advertising. But while buying such products, it is hard to analyze its ingredients because of the large amount of obscure titles and symbols. Latin letter "E" refers to all possible additions and also there is a figure and it is how you can distinguish food additives. The letter "E" means "Europe" and the digital code characterizes the additive. It would seem that until recently, we used common spices such as salt, pepper and sugar. But foods with lots of letters "E" and other inexplicable things on the packages recently appeared on our tables.

When making a particular product, the products have a great number of different treatments, during which they partially or completely lose their taste, color, smell, in this case, food additives are the only way to return the organoleptic value of the product.

Many food additives are known to us for a long time, they are: acetic acid, soda, spice extracts. It also may be natural food coloring, grape skin extract, chlorophyll of green plants, turmeric, beet juice.

During the entire existence, food additives have confirmed its usefulness. They help keep the product or provide a certain quality, and improve other characteristics. Of course, there are many additives that one way or another hasn't the best influence on our body, however, and their usefulness is proved, for example, sodium nitrate is better known as E 250, despite the fact that it is not sufficiently safe, prevent the development of dangerous diseases such as botulism.

We can conclude that food additives improve the quality of food, they retain the color, smell, taste, extend shelf life. But also they impact on our organism significantly and some additives are not yet fully studied. Therefore, to protect the health it's necessary to be attentive to what you eat.

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## **MOLECULAR GASTRONOMY IN MODERN EATING CULTURE**

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Our society searching new opportunities in the culinary invented molecular gastronomy. This new trend has stirred up the whole world of cooking.

Molecular cuisine is a section of trophology associated with the study of physical and chemical processes that occur while cooking. The founders of molecular gastronomy are considered Hervé This and Nicholas Kurti. Since 1992 then this unusual cuisine has become an integral part of the menu of known and expensive restaurants. Using nitrogen, centrifuge, dry ice, flasks, test tubes is unusual for humanity and very exciting and interesting.

New technologies allow to gain maximum benefit from the product, which is very important nowadays. Particular attention is paid to the chemical and physical processes during cooking.

The most popular technology of molecular gastronomy are:

TESTING OF CO-VERMICOMPOSTING OF A FAT-CONTAINING SEWAGE SLUDGE AND WASTE ACTIVE SLUDGE Chernyshova O.O. ....	196
BIOLOGICAL METHODS OF SEWAGE TREATMENT Boyko V.V., Stochkovska E.A. ....	198
ЛИШАЙНИКИ – ІНДИКАТОРИ СТАНУ НАВКОЛИШНЬОГО СЕРЕДОВИЩА Пашняк А.В. ....	200
ФОРМУВАННЯ КУЛЬТУРИ ЗДОРОВОГО СПОСОБУ ЖИТТЯ СТУДЕНТІВ ШЛЯХОМ ВПРОВАДЖЕННЯ ЗДОРОВ'ЯЗБЕРЕГАЮЧИХ ТЕХНОЛОГІЙ Похлебіна Н.О. ....	202
SERVING THE MEAL IS ONE OF THE IMPORTANT ELEMENTS OF THE HAUTE CUISINE Brunko K.R. ....	204
CHEMISTRY IN THE FOOD PROCESSING INDUSTRY Malitsa A.A. ....	205
MOLECULAR GASTRONOMY IN MODERN EATING CULTURE Suhar A.B. ....	206
STRUCTURE OF THE AIC RELATIVET GOALS LCA Hubina V. ....	207
РОЗРОБКА СЕРВІСА З ПОШУКУ ВАКАНСІЙ НА РІЗНИХ РЕСУРСАХ Андрєєв О.Г. ....	208
ІНФОРМАЦІЙНА УПРАВЛЯЮЧА СИСТЕМА «МЕДИЧНИЙ ЦЕНТР» Собчук А.В. ....	209
ACCESS NETWORK TOPOLOGICAL STRUCTURES VARIETIES INVESTIGATION Kondratenko A.A. ....	210
ANALYSIS OF ACCESS NETWORK BANDWIDTH FOR DIFFERENT TOPOLOGIES Bosyi A.A. ....	212
ROUTER NETWORK ACCESS USING DYNAMIC RIP PROTOCOL Jaworski N.O. ....	214
ПРОЕКТУВАННЯ МЕРЕЖІ ДОСТУПУ НА БАЗІ ОБЛАДНАННЯ NGN Клепацький Д.О. ....	216
АПАРАТНА РЕАЛІЗАЦІЯ ВУЗЛІВ ДОСТУПУ ПРИ ПОБУДОВІ МЕРЕЖІ ДОСТУПУ Жирнова А.С. ....	218
СОЗДАНИЕ И УСОВЕРШЕНСТВОВАНИЕ ОПТИЧЕСКИХ СЕТЕЙ ДОСТУПА Суходольский В.А. ....	220
РЕСУРСИ ВЛАДИ В ПОСТІНДУСТРІАЛЬНОМУ СУСПІЛЬСТВІ Нікітчина А.О. ....	222
ПОЛІТИЧНІ ПАРТІЇ В ДЗЕРКАЛІ МЕДІА: УКРАЇНСЬКИЙ ДИСКУС Савчак Є.М. ....	224
ОСНОВНІ ЗАСОБИ ЗА НАЦІОНАЛЬНИМИ ТА МІЖНАРОДНИМИ СТАНДАРТАМИ: НАЦІОНАЛЬНІ ТА МІЖНАРОДНІ АСПЕКТИ Гулавська К.І. ....	225

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