



8th Central European Congress on Food

*Food Science for Well-being*

*23-26 May 2016, Kyiv, Ukraine*



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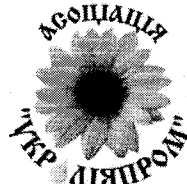
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# BOOK OF ABSTRACTS

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НАЦІОНАЛЬНА АСОЦІАЦІЯ  
ВИРОБНИКІВ ДИТЯЧОГО ХАРЧУВАННЯ,  
МОЛОЧНОКОНСЕРВНОЇ ТА СОКОВОЇ ПРОДУКЦІЇ  
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Collection of abstracts by leading scientists, specialists and young researchers in the field of food science, technology, chemistry, economics and management presented to the Congress

The congress addressed the following topics:

**FOOD EXPERTISE, SAFETY AND TECHNOLOGIES**

- **Food Expertise and Safety**
- **Food Technologies**

**ENERGY SYSTEMS FOR FOOD CHAIN**

- **Energy Efficiency**
- **Machine Building for Food Chain**
- **Intelligent Control Systems**

**NATURAL BIOACTIVE COMPOUNDS, FUNCTIONAL AND NATURAL FOOD PRODUCTS, PACKING, STORING AND PROCESSING**

- **Natural Bioactive Compounds, Functional and Local Food Products**
- **Packaging, Storing and Processing**
- **Food Processing**

**MODERN CHALLENGES AND COMPETITIVENESS**

**YOUNG FOOD SCIENTISTS — OUR HORIZON**

Recommended for teaching staff, engineering and technological personnel, managers of food industry

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#### **THE RETROSPECTIVE AND PERSPECTIVE OF UKRAINIAN GRAPE SELECTION AND WINEMAKING**

World trend are the wines from indigenous grape varieties that represent the national cultural heritage and reflect the centuries-old tradition. The peculiarity of domestic wine is a historic choice by technology borrowing from the introduction varieties, resulting in a list of Ukrainian autochthonous grape varieties technical direction are several varieties such as Telty Kuruk Kokur white today.

However, parallel the active development received breeding of grape varieties, including wine grapes, which resulted, as of 2015 there are 9 varieties entered into the register of plant varieties suitable for cultivation in Ukraine.

For the development and promotion of local wines Ukraine should be considered some new varieties and breeding forms that have quality and technological characteristics of high adaptive properties in the area of the continental climate.

Development of process parameters that create optimal conditions for high-quality display of positive potential and weak regulation grape varietal characteristics of the new national selection is one of the main directions of modern technology table wines.

Research on improving white table wines technology from generative and clonal breeding grapes NSC «Institute of viticulture and winemaking them. VE Tairov» who were bred and introduced to the State Register of plant varieties suitable for dissemination in Ukraine with a view to develop local wines and national winemaking culture, are relevant.

**KEY WORDS:** *wines, grape varieties, technology, generative and clonal breeding*