МІНІСТЕРСТВО ОСВІТИ І НАУКИ УКРАЇНИ
ОДЕСЬКА НАЦІОНАЛЬНА АКАДЕМІЯ
ХАРЧОВИХ ТЕХНОЛОГІЙ

ЗБІРНИК МАТЕРІАЛІВ

XIII Всеукраїнської науково-практичної конференції молодих учених та студентів з міжнародною участю

«Проблеми формування здорового способу життя у молоді»

1 жовтня - 3 жовтня 2020 року

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УДК 663 / 664

Одеська національна академія харчових технологій
Збірник матеріалів XIII Всеукраїнської науково-практичної конференції молодих учених та студентів з міжнародною участю «Проблеми формування здорового способу життя у молоді» / Міністерство освіти і науки України. – Одеса: 2020. — 251 с.

Збірник опубліковано за рішенням Вченої Ради
від 3 листопада 2020 р., протокол №5

За достовірність інформації відповідає автор публікації

РОЗДІЛ 3
ТЕХНОЛОГІЧНІ АСПЕКТИ ВИРОБНИЦТВА ХАРЧОВИХ ПРОДУКТІВ ЛІКУВАЛЬНО-ОЗДОРОВЧОГО НАПРЯМКУ

Recommended packaging weight is within 100 to 200 grams. Sausages were stored for up to 6 months at a temperature of +8...+12° C.

This technology can significantly reduce the cost of the product, significantly accelerate the drying process, and control microbiological contamination and thereby increase the shelf life of sausages. The use of this method makes it possible to exclude an entire technological operation, which increases the number of cycles that can be performed on the existing equipment, and, consequently, the mass of the production. In addition, this method allows obtain any shape and size to the product, which can be used in marketing promotion of products.

Undoubtedly, the traditional technology is inferior to our proposed technology in many respects. To date, dry-cured sausages without casing are not commercially available in large quantities. This technology is promising, so it is worth paying more attention to this issue, improving the technology for industrial production.

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COMMODITY ASSESSMENT OF FISH CULINARY PRODUCTS IN JELLY FILLING

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Modern food technologies provide creation of useful, tasty and safe products which are characterized by high organoleptic properties, balance on the main factors of food and structural and mechanical indicators of a product.

The assortment of food products from silver carp is limited to a small number of canned and smoked balyk products. The low activity of the enzymatic system makes it impossible to use it as a raw material for the production of salted fish products, the feature of which is the formation of a "bouquet" during maturation. Therefore, a method of production of delicatessen culinary products from smoked fish in combination with the aroma of spices contained in the spicy broth was developed, using hydrocolloids of vegetable origin to obtain a jelly filling and improve the functional and technological properties of the finished product, allows to

significantly expand the assortment of culinary products from freshwater [2].

A new assortment of culinary products from freshwater fish is offered. For the formation of commodity evaluation and scientific basis for technological parameters of hot smoking of salty semi-finished products, statistical processing of sensory research data was carried out.

As a preparative heat treatment, it is proposed to use hot smoking, as a result of which the salty semi-finished product acquires a pleasant taste and aroma bouquet, attractive appearance. Hot smoking in combination with jelly filling on the basis of biopolymers of a natural origin allows to receive the high-quality product possessing preventive properties, the prolonged term of storage and high organoleptic qualities.

In fig. 1 shows profilograms of a complex of organoleptic indicators of fish culinary products.

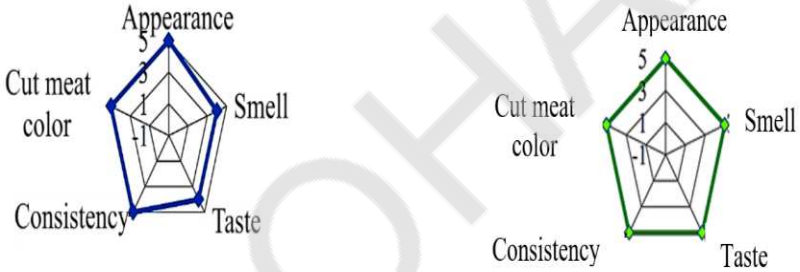

Fig. 1 – Organoleptic indicators of fish culinary products:
а – organoleptic indicators of products immediately after manufacture;
в – organoleptic indicators of products after 24 hours of storage

Organoleptic evaluation of semi-finished products after heat treatment was performed on a 5-point system in accordance with the developed scale. Quantitative assessment of organoleptic quality indicators of prototypes was determined by the totality of all scores, taking into account the coefficients of weight depending on the degree of significance of this indicator in the formation of consumer qualities of the product. The generalized quality indicator was calculated as the sum of estimates of organoleptic parameters - taste, consistency, odor and appearance. Individual assessments of individual indicators of product quality (in points) were entered in the tasting sheets and subjected to statistical processing by averaging [3].

Carrying out of process of smoking on scientifically proved parameters allows to produce a new kind of tasty, useful and presentable culinary products from perspective object of aquaculture of Ukraine - a silver carp of the prolonged term of storage.

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BARRIER BIOTECHNOLOGIES - THE BASIS OF PRODUCTION OF SAFE PRODUCTS WITH REGULATED HISTAMINE CONTENT

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Currently, the organization of nutrition is based on the principles of the concept of balanced nutrition, developed by academician A.A. Pokrovsky, and on the provisions of the theory of adequate nutrition, formulated by academician A.M. Ugolev.

It provides that nutrition should not only be balanced, but also correspond to the body's capabilities and natural mechanisms of food assimilation (Ugolev A.M., 1991).

According to estimates by the Food and Agriculture Organization of the United Nations (FAO), in 2018, the world production of aquatic living resources increased by 2.1%. The average annual index of consumption of fish and fish products also increased by 0.3 kg and amounted to 20.7 kg per person per year, of which 9.3 kg was provided by traditional industrial fishing, and 11.4 kg - due to the development of aquaculture (http://www.fao.org/3/i9540ru/I9540RU.pdf). Significant increase in the consumption of fish and seafood has helped to improve diets of world population through various and nutritious foods. Currently, fish accounts for about 18% of animal protein in the diet of the world population