



## PASTRY PRODUCTS BASED ON FLOUR OF DIFFERENT PRODUCTS OF PROCESSING GRAIN AND CEREAL CROPS

### Purpose and scope

Confectionery and bakery industry, food companies of SMEs, restaurants. Providing the consumers with products with more balanced chemical composition, healthy, special purpose.

### Main characteristics and the development essence

The technological aspects and solutions for stabilization the quality and expansion the range of pastry products (sponge cakes, biscuits, waffles and etc.) based on flour of different products of processing grain and cereal crops, including by-products, are justified. These types of flour are characterized with unique dietary properties and are differ in ways of their processing during their manufacture, which determines their various technological, flavor and functional characteristics. The development of raw compositions is carried out depending on their purpose usage and type of products, which provides the formation of the desired structural and rheological properties of the dough, which provide a texture that is adequate to traditional products. In pastry production the combination of flour from grain and cereal crops (rice, buckwheat, oats, barley, millet, etc.) and by-products of flour and cereal production products (cereal crumbs, etc.) enables to efficiently use the resources of grain, to adjust the technological properties of flour, to reduce production costs, to form nutritional value based on enrichment components with scarce nutrients, to develop a special-purpose products, including gluten-free, and diversify the taste characteristics of products.

### Comparison with the world's analogues, the main development advantages

The technological expediency of the use of flour from various products of processing of grain raw materials has been justified and experimentally proved, and composition and their correlation in mixtures depending on the purpose of usage in the production of various texture of flour confectionery products have been established for improving the quality and expansion of their assortment.

### The intellectual property protection status

17 patents have been obtained for various types of pastry products.

### Demand in the market

It is caused by an increase in demand for health products, special purposes, as well as an increase in the prevalence of allergic and other diseases.

### The readiness for development status

Industrial testing of new types of pastry products with different textures were held in group of companies

