



ODESSA NATIONAL ACADEMY OF FOOD TECHNOLOGIES

PASTRY PRODUCTS BASED ON THE FLOUR OF NEW TYPES OF WHEAT

Purpose and scope

Providing the consumers with products of high quality, including with reduced sugar content, avoiding the use of synthetic improvers for intensifying the process and stabilizing the quality of pastry products during storage. Confectionery and bakery industry, food companies of SMEs, restaurants.

Main characteristics and the development essence

The expediency and the orientation of the use of flour of new types of wheat of national breeding (waxy and extra-soft) in the production of various types of pastry was substantiated, which technological properties differs significantly compared with the bakery wheat flour. The use of special purpose wheat flour, according to the requirements for the production of each groups of flour products in our country, unlike in foreign countries, is absent. This leads to complications in work of technologist and not conducive to stable quality of products.

The choice of pastry products groups for which production should be used new types of wheat flour have been proved. The technology of various pastry types, including with low sugar capacity, have been improved due to the developing of appropriate technology solutions, establishing rational ratio of ingredients in case of the usage of waxy wheat flour and biscuit flour for the production of pastry products. This allowed to regulate the structural and rheological properties of semi-finished products, to intensify the technological process, to improve and stabilize the quality of biscuits, sponge cakes, gingerbreads, hardtacks, various groups of cakes during storage.

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

The purpose use of flour of new types of wheat will reduce the technological process; effectively solve the problem of the need to regulation of the technological properties of bakery wheat flour, to avoid the use of synthetic improvers to improve the quality and preservation of pastry products.

The intellectual property protection status

11 patents have been obtained for different types of biscuits, gingerbreads, hardtacks, cakes and etc.

Demand in the market

It is due to an increase in consumer requirements for the safety and organic composition of products, an increase in demand for products without the addition of correctors of inorganic origin.

The readiness for development status

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



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