



ODESSA NATIONAL ACADEMY OF FOOD TECHNOLOGIES

DEVELOPMENT OF "DEFERED BAKING" TECHNOLOGY FOR BREEDING PRODUCTS OF SPECIAL PURPOSE

Purpose and scope

Frozen bakery semi-finished products for a wide range of products - homemade pastries, bistros, cafes, bakery shops, bakery at supermarkets, restaurants, etc., the possibility of creating a wide range of products without additional staff and equipment. Provision of freshly baked goods of various purposes to the population

Main characteristics and the development essence

The peculiarities of the production of bakery products on the technologies of "delayed baking" necessitate the use of quality stabilizers, most of which have a negative impact on the human body due to inorganic origin.

A promising way of improving the quality and providing health-improving orientation to products baked from frozen and partially cooked semi-finished products is determined, due to selection and combination of prescription components of natural origin with necessary technological and physiological properties (extract of hips, lecithin, molasses, seaweed powder, wheat bran, various species flour).

The conducted researches and study of physicochemical and structural-mechanical parameters of bread with the proposed components allow us to conclude that they can be solved by using their main problems of "technologies of delayed baking" without introducing synthetic enhancers. High content in used raw materials of macro-, trace elements, vitamins, food fibers allows you to get a product of high nutritional value.

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

The developed technology will allow to better plan the production, provide a product stock. The economic effect is achieved at the expense of lack of shortage, unrealized production of less weight loss in the long-term storage.

The intellectual property protection status

9 patents were obtained for the production of bakery frozen semifinished products of special purpose

Demand in the market

The priority is the possibility of long-term storage of semi-finished products and sale of freshly baked bakery products at any time of day and closer to the consumer in a wide assortment, expansion of the network of mini-bakeries in places of implementation with incomplete set of equipment.

The readiness for development status

Approbation has been carried out under production conditions. The projects of normative documentation for new types of frozen semi-finished bakery products have been developed.



Frozen Bakery Semi-finished Products

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