



ODESSA NATIONAL ACADEMY OF FOOD TECHNOLOGIES

DEVELOPMENT OF TECHNOLOGY DISHES TO IODINE-CONTAINING MATERIAL FOR RESTAURANT ENTERPRISES

Purpose and scope

Extension of the range of foods to prevent iodine deficiency in the population due to the use of iodine supplements from nontraditional raw materials. Development of technology of iodine additive from seaweed, laminaria, dishes and sauces with it.

Important indicators that characterize the level of scientific output

The technology of preliminary preparation of marine algae of laminaria for the preparation of iodine supplements with modulated organoleptic parameters and necessary structural and mechanical properties, taking into account technological properties of laminaria polysaccharides, namely their ability to swell and form pregelatinous structures, is scientifically substantiated; it is suggested to use in the production of dishes and sauces a biologically active additive from the laminaria, which represents a homogenized paste; The fractional composition and properties of the heterogeneous system, which is an admixture of the laminaria, the mechanism of formation and destruction of its structure, has been studied, which allowed to optimize the parameters of its production and obtain a relatively stable structured system with given technological properties; The mechanism of the formation of additives from the laminaria, its rheological characteristics is investigated. Optimal formulations of recipe compositions of ingredients and rational technological regimes of preparation of dishes and structured sauces with iodine-containing additives from kelp; The organoleptic and physicochemical properties of dishes with additions from the laminaria have been studied; the data of experimental researches on determination of biological activity of foods with laurin is presented; Work was carried out to optimize the technology of dishes with the addition of laminaria using methods of mathematical modeling of experiments. The introduction of laminaria supplements in the recipe of dishes will allow them to be enriched with macro- and trace elements, vitamins and valuable organic compounds. It has been established that new foods with laurinium, characterized by high iodine content, have high nutritional value and good consumer characteristics.

Intellectual Property Protection Status

We received 5 patents of Ukraine for utility model

Key Features

On the basis of seaweed processing products, laminaria, an iodine supplement has been developed that is used as part of a healthy diet. The formulations and technologies of preserved foods and structured sauces with high nutritional value, enriched in iodine in an organically bound form, have been developed thanks to the use of a supplement from laminaria.

Market demand

New technologies of dishes can be realized in all establishments of restaurant economy, recommended for consumption in preventive nutrition, and also for the use of people with iodine deficiency, thyroid diseases as an additional functional food product.

The state of work

The research of physical, chemical, organoleptic and economic indicators of all developed product samples was conducted. The normative documentation for the iodine supplement from the laminaria, dishes and sauces with her is drawn up.



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