

The innovative proposition

to attract investors and buyers

1. Name of innovation

THE DEVELOPMENT OF VITAMINIZED BLENDED VEGETABLE OILS TECHNOLOGY

2. Intellectual Property

Select the appropriate position, put the mark «+». Write relevant information.

- Patented Innovation countries: Ukraine
- Filed for a patent countries: _____
- License agreement or Exclusive rights. Exclusive rights
- Other (specify) _____

3. Type of innovation

Select the icon by replacing from "-" to "+"

+	Product
+	Technology

+	Result of R&D
-	Other (discussed separately)

4. Areas of innovation

Select one or more applications innovation by replacing from "-" to "+" .

-	Automobiles, transport and logistics
+	Agriculture and food technology
-	Aerial and space technology
-	Biochemical technology
-	Building
-	Military Industrial and Safety
-	Energy and Energy Saving
-	IT-technology, ICT industry and services
-	Light industry
-	Marine industry and services
-	Environment
-	Nano- and Micro Technology
-	New materials
+	Medicine and Health
-	Creative industry
-	Tourism and cultural heritage
-	Other. (Please specify below the scope)

5. Novelty

What does innovation superior (in digits or qualitatively) already existing? (The answer should be clear and concise - three main arguments in support of the use of promising innovations in domestic and/or foreign markets)

The combination of vegetable oil blends with the optimal ratio of ω -6 ω -3 fatty acids with the use of fat-soluble vitamins (tocopherol and β -carotene) is justified. That provides a daily human need and reduces their oxidative processes.

The comparative analysis of the physicochemical properties and fatty acid composition of vegetable oils allowed us to justify the choice of oils (sunflower, pumpkin, linseed, lard) to compose blends with the optimum ratio ω -6 ω -3 fatty acids: in two-component (10:1, 5:1) and in three-component (5:1). The feasibility of the joint use of tocopherol and β -carotene was confirmed, and this allows stabilizing the oxidation.

Analysis of vegetable oils leads to the conclusion that none of them fully possesses an optimal ratio of fatty acids, which would correspond to the physiological needs of man. Investigations of PUFA content revealed that their quantity in sunflower oil is 63.03%, linseed is 67.72%, pumpkin is 39.81% and red-headed is 66.91%, while in animal fat is 12.4%. Therefore, the combination of several oils achieves a balanced ratio of PUFAs, in order to replace animal fats with created blends of vegetable oils in recipes for meat pates and meat loaves.

Six patents of Ukraine for utility model were obtained.

The possibility of production of vitaminized blended vegetable oils without modernization and reconstruction of existing fat-and-oil plants has been proved by the experiment.

Formulations, technologies and normative documentation for the production of vitaminized blended vegetable oils have been developed, and their industrial approbation has been carried out. The developed technology is ready for industrial implementation.

6. Stage of Innovation

What is innovation's stage of development? Select the icon by replacing from "-" to "+"

-	The concept, proof of concept
-	The prototype, which tested and available for demonstration
+	The technologies for small-scale production
+	The technology is ready for industrial application
-	Commercialized

7. The presentation innovations

Select one or more forms by replacing badge from «-» to «+»

-	The demonstration model
+	Multimedia presentation
-	Report

8. Information about the participants, which apply innovation

	<i>If innovation is filed away</i>
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