

The innovative proposition

to attract investors and buyers

1. Name of innovation

THE DEVELOPMENT OF THE TECHNOLOGY OF CEREAL PRODUCTS BASED ON GRAIN MIXTURES

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)

Due to the complex processing of grain the technology of cereal products from wheat and dispersed mixture of grain products (flour crumbs from wheat and oatmeal), crushed sesame are developed. The chemical composition of grain mixtures of components are studied and justified.

The technological solutions for regulating biotechnology and grain dough rheology for improvement the quality of bread based on weak wheat were justified.

The regularities of influence moisture-heat treatment of wheat on the process of gassing and the structural and mechanical properties of grain dough were obtained for prediction the quality of products.

The processing parameters of moisture-heat treatment of weak wheat were optimized to improve the quality of bread. The influence of ratio formula components of grain mixes on dough kneading process, rheological, biotechnological properties of grain mass, grain quality grain and its change during storage was determined. For the first time revealed the dependence of structural and rheological properties of dough and hardtacks quality on the ratio and phase introduction of cereal mixes components.

Based on the research results normative documents for new types of grain bread ("New", "Highlight", "Special") and hardtacks ("Fitness", "On Health") were developed. Their technologies has been tested in a production conditions.

Investment attractiveness are confirmed by the introduction of resource saving technology, improvement of product quality and high social value - expanding the range of high nutritional value cereal products with dietary fiber.

Payback period is 1.5 years.

Materials submitted to the investor: the project of normative documents - recipes, technological instructions and specifications.

Industrial testing of pastry were held on Artsyz bakery SFG "Kutsareva F.S."

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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