

The innovative proposition

to attract investors and buyers

1. Name of innovation

PASTRY PRODUCTS -BASED ON SPECIAL PURPOSE FLOUR

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 use of wheat flour with the certain characteristics for the production of various bakery products have practiced in foreign countries. But according to the standards of our country wheat flour is not classified for types. This leads to complications in work of technologist and not conducive to stable quality of products.

The latest achievements of the Odessa plant breeders and scientists are development of new wheat varieties (waxy and extra-soft). The technological properties of waxy wheat flour and flour of extra-soft wheat are significantly different compared with bread flour.

As a result of complex theoretical and experimental studies 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.

Through the use of new types of flour with specific characteristics in the technology of different groups of pastry products the project will provide the intensification of the production process, the improvement and stabilization of hardtacks «Special», cakes «Healthy-K», gingerbread «Ladozskie new» quality, their freshness during the storage, to prevent the use of improvers inorganic origin.

Payback period is 1.3 ... 1.7 years.

Materials submitted to the investor: the project of normative documents - recipes, technological instructions and specifications, calculations of economic efficiency and profitability of products offered to production.

Industrial testing of pastry products with different textures were held in group of companies: "Odessakonditer", "Lugansk Niva", "Charivniy karavay".

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 at the Forum

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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