

The innovative proposition

to attract investors and buyers

1. Name of innovation

TECHNOLOGY OF FLOUR PASTRY WARES WITH THE USE OF FOODS OF PROCESSING OF GRAIN AND GROATS CROPS

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 technological aspects and solutions for stabilization the quality and expansion the range of pastry products based on flour of different products of processing grain and cereal crops are justified. These types of flour are characterized with unique dietary properties and are differ in ways of their processing during their manufacture, which determines technological, flavor and functional characteristics of flour from the same cultures.

In pastry production the combination of flour from grain and cereal crops (rice, buckwheat, oats, barley, millet, etc.) and by-products of flour and cereal production products (cereal crumbs, etc.) enables to efficiently use the resources of grain, to adjust the technological properties of flour, to reduce production costs, to form nutritional value based on enrichment components with scarce nutrients, to develop a special-purpose products and diversify the taste characteristics of products. The relevant task is the development of new types of pastry-based on gluten-free flour. Due to the purpose and type of product for the formation of the desired structural and rheological properties of dough masses the development of raw formulations are held for the formation of product's texture, such as traditional pastry.

Investment attractiveness of advanced technologies for new types of pastry products is the ability to use the by-products of cereal crops (flour of crushed crumbs) and production food products with special purposes.

Implementation of the project will expand the range of pastry products of high nutritional value and special purpose that may be attractive to investors. In nowadays the interest to the products of this segment on the market is highly increased due to the modern interest of the principles and the need for healthy nutrition and increase the amount of different types of allergic and other diseases.

The payback period of investment costs do not exceed the norms and is not more than 3 years.

Social effect of the project is to preserve and protect human health, to provide more rational use of resources of grain raw materials, to expand the range of pastry products, to improve their quality and nutritional value.

Materials submitted to the investor: the project of normative documents - recipes, technological instructions and specifications for new types of pastry products with different texture (spongecakes "Gold", "Smile", "Sun", "Buckwheat" cookies "Golden Grove", "Trio" wafer "Barley" et al.)

Innovation was tested in industrial conditions on Artsyz bakery companies SFG "Kutsareva FS", "Odessakonditer", "Lugansk Niva". The quality of products are approved with tasting commission.

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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