

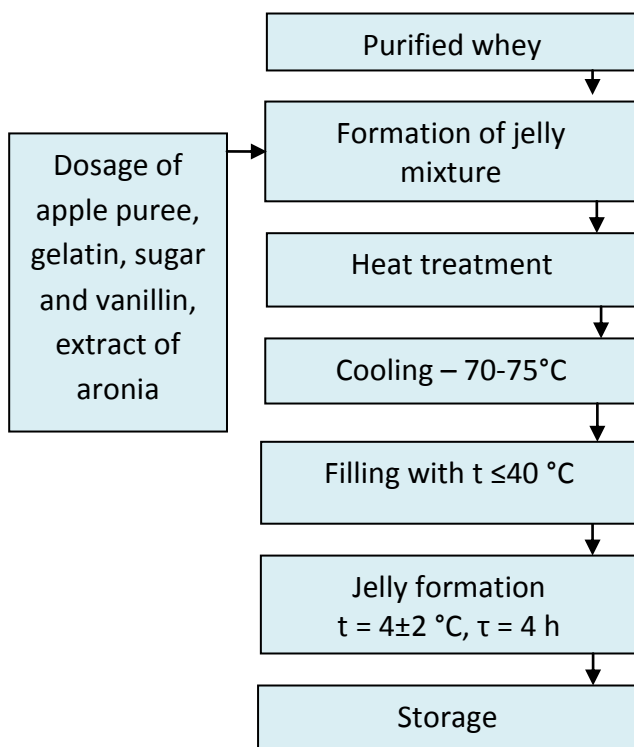


ODESSA NATIONAL ACADEMY OF FOOD TECHNOLOGIES

DESSERT JELLY PRODUCT BASED ON DAIRY WHEY

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Purpose and scope: Dessert whey jelly with increased healing properties is intended for direct food intake for people of different ages, in particular to increase immunity. Target industrial consumers of the technology of production of the jelly product are factories of production of whole milk products – LLC «GMZ № 1», PC «Kremenchug Milk Plant», PC «Yagotin Dairy Plant», etc.



Main characteristics and the development essence, comparison with the world's analogues, the main development advantages:

Whey jelly dessert for health improvement in comparison with similar fruit jelly has an increased biological value (whey contains all essential aminoacids, the addition of an extract of aronia enriches the product with a wide range of biologically active substances: polyphenols, vitamins).

A delicate texture and a refreshing cold taste make summer consumption a product.

From the economic point of view, the reduction of the product cost is achieved through the use of secondary dairy raw materials and the reduction of twice the amount of gelatin in the formulation (novelty of development).

The intellectual property protection status: a patent for a utility model is issued.

Demand in the market: planned application area: dairy industry. Creation of products based on milk whey allows to solve the problem of processing of biologically valuable secondary raw milk in dairy processing factories. There are no analogues of developed products on the Ukrainian market.

The readiness for development status: to industrial introduction technology.

DEPARTMENT OF THE NORMATIVELY-TECHNICAL PROVIDING AND METROLOGY

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