



MAYONNAISE SAUCES, ENRICHED WITH BIO CORRECTORS

Tkachenko N., Makovska T.

Purpose and scope: Mayonnaise sauces with a balanced composition of physiologically functional food ingredients with improved healing properties are intended for direct use and use in cooking for the preparation of cold dishes. The target industrial consumers of technologies of mayonnaise sauces, enriched with bio correctors, are enterprises producing oil and fat products - LC «Odessa Oil and Fat Complex», LC «MOLIS», PC «Lviv Fat Complex», etc.



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

Mayonnaise sauces, enriched with bio correctors, in comparison with traditional mayonnaise sauces, have a high nutritional value (due to the use of sunflower and soybean oils in the formulation of refined deodorized products, the PUFA ratio ω -6 / ω -3 is 10: 1) and the biological value (serum protein concentrate, obtained by ultrafiltration contains all the essential amino acids), the ARTINI concentrate "Noteo" enriches the sauce with food fibers and prebiotic - inulin, and the introduction of bifidobacteria activated in wheat cheese on gives the product probiotic properties.

The intellectual property protection status:

1. «Method for producing low-calorie mayonnaise», patent for invention No. 115812, December 26, 2017, Bull. No. 24;
2. «A method for producing low-calorie mayonnaise», Patent No. 109015, 10.08.2016, Bull. No. 15
3. «Composition of Ingredients for Preparation of Low-Caloric Mayonnaise», Patent No. 10,9016, 10.08.2016, Bull. No. 15
4. «Composition of ingredients for the preparation of mayonnaise sauce», № 117313, 26.06.2017, Byul. No. 12
5. «Composition of ingredients for the preparation of mayonnaise sauce, balanced on the fatty acid composition», № 117314, 26.06.2017, Byul. No. 12

Demand in the market: planned field of use: oil and fat. Creation of products enriched with biocorrectors allows us to expand the assortment of emulsion sauces with enhanced healing properties. There are no analogues of the developed product on the Ukrainian market.

State of development: to industrial introduction technology.