



ODESSA NATIONAL ACADEMY OF FOOD TECHNOLOGIES

ELABORATION THE TECHNOLOGY OF CANNED FOODS THAT CONTAIN CHLOROPHYLL

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Purpose and scope

The work is devoted to the scientific substantiation and development of the technology of chlorophyll-containing canned products with high biological value and stable green color of the finished product.

Main characteristics and the development essence

On the basis of analytical and experimental studies a method and parameters of technological processing that prevent degradation of the pigment complex of green leaf crops and provide stabilization of organoleptic parameters of the final product are developed. On the basis of the complex of analytical, experimental research and mathematical calculations a technology of chlorophyll-containing canned products from leafy vegetables was developed, a draft of normative and technological documentation was developed.

Comparison with the world's analogues, the main development advantages

A new type of product has been developed that has no analogue in the Ukrainian market

The intellectual property protection status

There are no patents

Demand in the market

The main efforts to preserve the green color of canned vegetables from leaf crops were aimed at preserving chlorophyll and its green derivatives - chlorophyllides, as well as stabilizing organoleptic parameters by forming their chelate complexes with zinc ions. The factors influencing the feofitization of the pigment complex of green leafy vegetables are determined. The parameters of technological processing that prevent the modification of chlorophyll and ensure its maximum preservation in the finished product and stabilization of the organoleptic parameters of the product are established.

The readiness for development status

On the basis of the generalization of theoretical and experimental researches, formulations, technological schemes and parameters of production of chlorophyll-containing canned products from leafy vegetables were developed: "Spinach, parsley and dill mashed potatoes", "Spinach is natural"



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