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QUALITY EXAMINATION OF CUTLETS «ZDOROV'E»

The technology of cutlets «Zdorov'e» was developed by the scientists of Kharkiv State University of Food Technology and Trade. These cutlets contain powder or paste like bone food semi finished product (BFSP) and it is introduced to the recipe in amounts of 7% and 10% instead of the meat raw material. The recipe of cutlets №658 of the collection of recepies of dishes and culinary products for catering enterprises (1981) was taken as analog.

Developed cutlets «Zdorov'e» are the rich sources of bio-organic calcium which is in correlation with phosphorus within the limits of 2,4 : 1 at the optimum correlation 2 : 1. The experimental samples of cutlets contain 47 times as much calcium than traditional cutlets and can cover day's requirements of a man in calcium (800...1200 mgs) even taking into account that in other dishes of daily diet phosphorus compounds will prevail over calcium compounds and part of calcium will not be absorbed as the phosphate of calcium, but will be removed from the body as slag.

Examination of quality of cutlets «Zdorov'e» was conducted both organoleptically and instrumentally.

The results are presented in table 1.

Table 1 – Quality Indices of Chops

Indices	Cutlet №658	Cutlet «Zdorov'e» with 7% BFSP-powder	Cutlet «Zdorov'e» with 10% BFSP-paste
1	2	3	4
External appearance	Form is oval and flattened, surface is without disrupted and broken edges, evenly sprinkled with dried breadcrumbs		
Consistency	Homogeneous, uncrumble, juicy, elastic	Homogeneous, very juicy, delicate, light for biting off and chewing	
Smell and flavour	Meat after heat treatment with the spice and onion flavor, without extraneous taste and smell		

Table 1 ending

1	2	3	4
Colour	Products surfaces are light brown, section view is light grey		
Section view	Homogeneous light grey mass		
Mass fraction, %:			
Salt (N 0,9...1,5)	1,3	1,3	1,3
Protein (N not less 12,0)	15,4	15,8	15,1
Fat	5,3	5,5	5,5
Bread (N 18,0...21,0)	18,0	18,5	19,3
Water (N 62,0...72,0)	61,0	66,0	65,0

Thus, cutlets «Zdorov'e» differed by more juicy and tender consistency and, consequently, were more easily bitten off and chewed, that is conditioned by instrumental results on duration of heat treatment (13,9...25% less than control samples of cutlets) and output of experimental samples of cutlets, which are 11...14% higher than output of traditional cutlets. Reduction of heat treatment time of cutlets «Zdorov'e» to 2 – 3 minutes saves the food value and reduces the degree of destruction of food components, and more tender consistency improves digestability of a product.