

DEVELOPMENT OF TECHNOLOGY TINNED MEAT PATE WITH THE USE OF EMULSIFIERS

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Industrial production of food products, which are the basic part of our daily diet, is impossible without the use of emulsifiers that facilitate treatment and provide stable quality and long-term storage of the food stuffs. Food emulsifiers are surface-active substances providing an enormous amount of functions necessary for the formation of texture and rheological properties of food stuffs.

Functional properties of emulsifiers are well studied both in model systems and in food stuffs. Interphase interaction between proteins and emulsifiers on verge of oil-water division play an important role for emulsions' stability, control of destabilization degree and formation of fatty structure in food emulsions. Interaction between emulsifiers and fats hinder fat recrystallization that results in the appearance of appreciable defects in food products on fat basis.

Today a wide spectrum of emulsifiers manufactured by various firms-producers is presented in the market of food additives. Analysis of chemical composition of emulsifiers of different trademarks shows that, as a rule, mono- and di-glycerides of fatty acids (E 471), citric-acid mono-glycerides (E of 472c), and different gums - guar (E412), xanthan gum (E 425), carrageenan (E 407), to potassium chloride (E 508), d-glucose enter into their composition.

The aim of this work is the development of technology and formulation of tinned meat pates with the use of emulsifiers. According to the aim of the work, the plan of analytical and experimental researches was elaborated, objects and methods of researches are determined. Preparation and research of standards was conducted on the department of "Meat Technologies" in KhSUFT.

Dry emulsifier in concentration from 0,2 to 1% was introduced into the formulation of tinned meat pates on the initial stage of minced meat preparation.

During the conducted research basic functionally-technological properties of tinned meat pates, indexes of nutritive and power value were investigated; organoleptic analysis of the developed products was mad

Draft technical requirements and technological instruction for new products are worked out; a complex of works concerning the introduction of the research results into practice and educational process is conducted.