

**Напря́м 2. ХАРЧОВІ ІНГРЕДІЄНТИ:
ФОКУС НА ФУНКЦІОНАЛЬНІСТЬ І НАТУРАЛЬНІСТЬ**

**IMPROVEMENT OF LOW-CALORE CHICKPEAS CAKE
FORMULATION FOR OVERWEIGHT PEOPLE**

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Cakes and other flour confectionery are popular, but similar products are high in calories and low in protein. During the development of the formulation for the chocolate cake, the goal was to reduce calories, increase the amount of protein, and develop a gluten-free product. Table 1 shows the energy value, the content of proteins, fats and carbohydrates and low-calorie cake formulation.

Table 1

**Formulation, the proximate composition and energy value of
the low-calorie chickpeas cake**

Ingredient	Ingredient weight, g	Proximate composition, g/100g			Energy value, kcal/100g
		Proteins	Fats	Carbo- hydrates	
Canned chickpeas	64	4,5	1,8	7,4	89
Sugar	8	0,0	0,0	8	32
Sweetener Splenda	4	0,0	3,7	0,0	15
Aquafaba	8	0,1	0,0	0,1	0,5
Baking powder	1	0,0	0,0	0,2	0
Corn oil	7	0,0	7	0,0	69,2
Cocoa powder	8	1,6	1.1	1,7	18,2
Total	100	6,2	13,6	17,4	223,9

To achieve this goal in the traditional formulation, a partial replacement of sugar was made with sucralose, and instead of wheat flour and eggs, semi-finished products and aquafaba from chickpeas were used, respectively. In addition, to prevent thermal destruction of sucralose, the temperature regime was changed.