

## **PRODUCTION OF CONFECTIONERY PRODUCTS BASED ON DRY MIXES**

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A dry mix for making flour-based confectionery products is a blend of ingredients consisting of flour, sugar, fat, leavening agents, flavorings, and other components that facilitate and speed up the process of preparing confectionery products. Dry mixes are used in both home and industrial production of cookies, cakes, muffins, cupcakes, etc. They have a number of advantages over traditional methods of preparing flour-based confectionery products. The main advantages of using dry mixes in the recipe composition of flour confectionery products are the savings in time, energy, labor, and equipment. Their application allows for a reduction in the number of operations in the technological process, as well as a decrease in the duration of thermal processing of the products. Thanks to the stability of the chemical composition, technological, and organoleptic properties of the dough and products, the quality of the products is improved. But the dry mixes produced by domestic and foreign manufacturers do not always meet high organoleptic standards and contain a number of food additives in their formulations that are undesirable and not beneficial for consumption by people who suffer from lactose intolerance.

It is proposed to develop functional dry mixes for the production of flour confectionery products that will contain gluten-free types of flour, vegetable oils, biologically active substances such as vitamins, minerals, antioxidants, low-calorie or calorie-free sweeteners such as stevia or erythritol, or mannitol, stabilizers. The use of dry mixes will contribute to strengthening health and preventing certain diseases, reducing the consumption of sugary substances, increasing the shelf life of finished products, enhancing their nutritional and biological value, shortening the duration of the technological process, and improving the structural-mechanical properties of the dough.

Thus, the use of dry mixes in the recipe composition of flour confectionery products will allow for the production of a range of flour confectionery products for a wide audience of consumers.