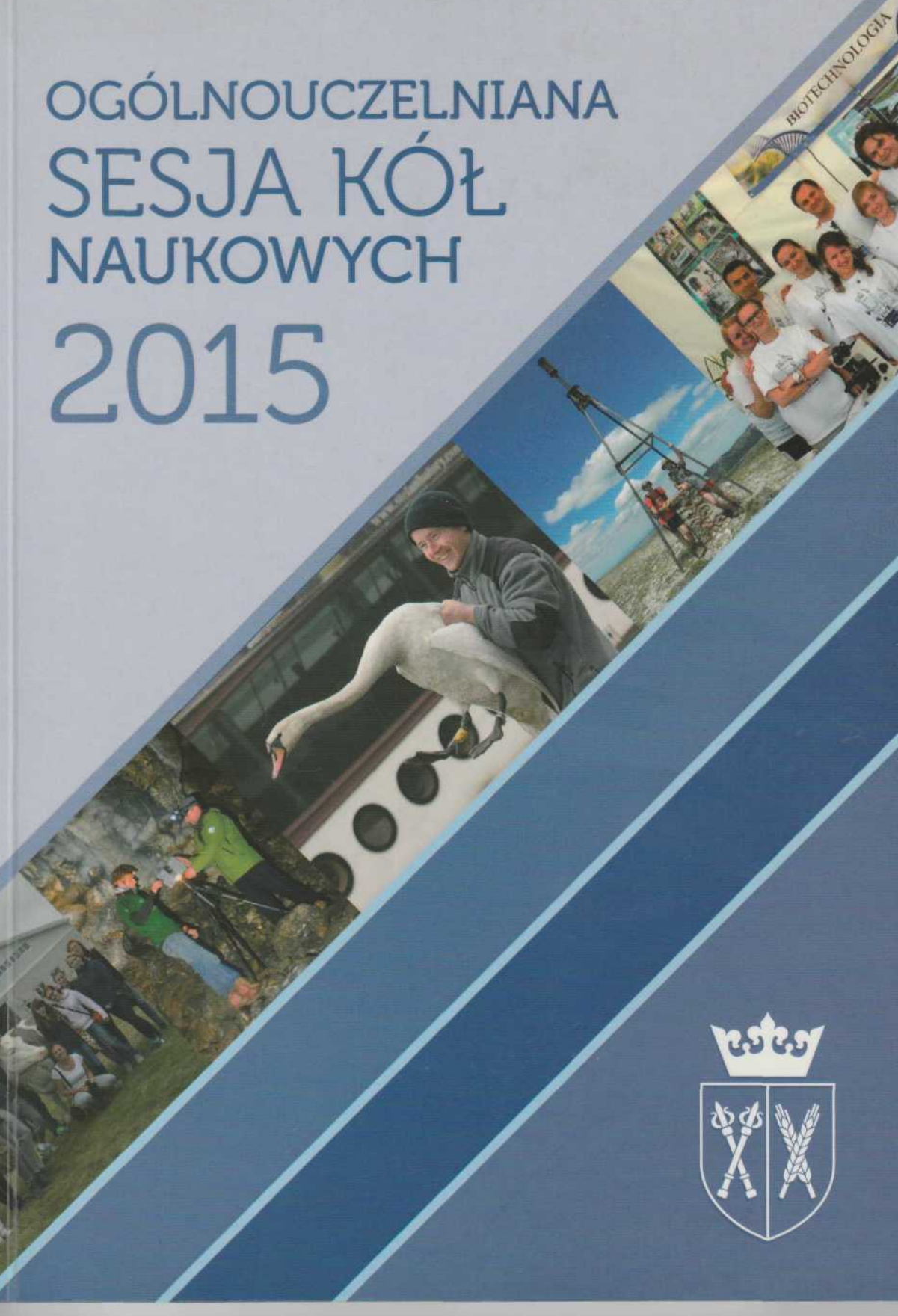


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Improvement of technology of boiled sausages using beet fiber and lactulose

Providing the population with high-quality meat basis products which meet the qualitative and quantitative standards of biomedical requirements is one of the most important factors determining the health of the nation. According to the concept of functional nutrition daily diet includes products of natural or synthetic origin. The systematic consumption of these products effect on physiological functions, biochemical reactions and psychosocial behavior of people.

The most prospective way to solve this problem is to create products which contain fiber and other elements belonging to the category of functional nutrition - such as lactulose.

Analysis of available publications showed that lactulose and dietary fiber have been used in many fields of food industry, including the production of canned meat for children. However, almost there are no publications that suggest the use of these substances in meat products of mass consumption.

The aim of the research is to explain and develop the technology of boiled sausages using cleared beet fiber and lactulose which corrects colon microbiocenosis.

Based on research formula and technology of boiled sausages enriched with cleared beet fiber and lactulose was developed.

In the first stage we studied composition and functional properties of beet fibers that affect the colloidal chemical processes of formation stability of meat systems.

The chemical composition and functional properties of cleaned beet fibers data were received; the level of input beet fiber and lactulose syrup "Laktusan" in boiled sausages formula was determined. The rational dose of beet fiber and lactulose in boiled sausages was grounded. The changes set of quality indicators of sausage meat depending on the amount of introduced dietary fiber and lactulose was researched.

The fact of inhibiting the oxidation of fat fraction of sausages was determined in case of presence of beet fiber and lactulose in their composition. The quality indicators and biological value of boiled sausages was defined.

Based on research the formula and technology of boiled sausages enriched with cleaned beet fiber and lactulose was developed.

Keywords: technology, boiled sausages, beet fiber, laktusan, nutritive value, quality.