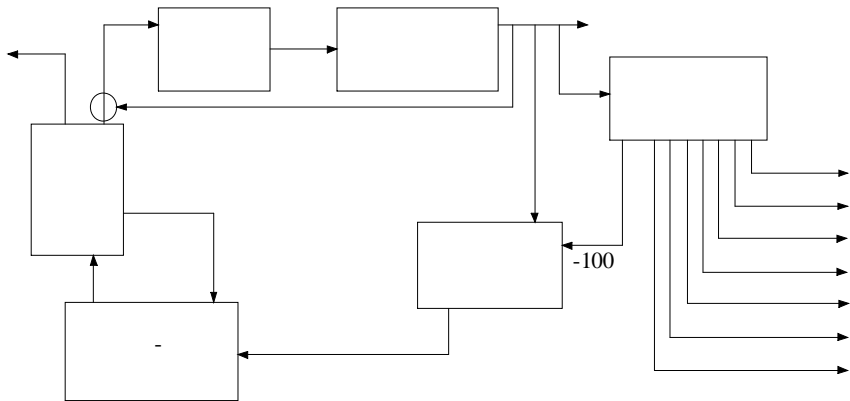


(.3).



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The thesis shows the results of technological properties research and starch dextrins use of food grains sprout in emulsion – type dessert production. Optimal periods of food grains sprout for obtaining dextrins of necessary molecular mass have been grounded. The possibilities of dextrins on the «starch paste- dextrin» basis to create emulsion and stabilize it in storing have been researched. It has been proved that the use of stabilizing system «starch paste- dextrin» allows to include oil to emulsion – type dessert composition, to create low-calorie products and to increase food value of desserts.

(2,0...3,5 %), - (1 %)

24
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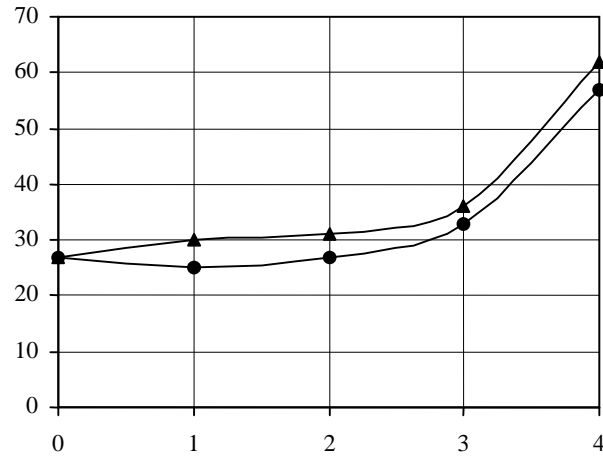
6...8%

+18...+20°

W=95-97%

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2-3%.



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30% 2% , 3% 72 ,
 (2%)- (3%)” 20% ” 72
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