USE OF PRESERVATIVES FROM VEGETABLE RAW MATERIALS BY PRODUCTION OF FAT-CONTAINING PRODUCTS

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Healthy diet assumes consumption of various foodstuff which compounding includes natural ingredients Use of synthetic components needs to be minimized. However there can be a problem of the maximal preservation of finished goods both in the conditions of the industrial production, and on trade shelves of shops. Fat-containing products such as mayonnaise, salad dressing, snack pastes and so forth enjoy popularity among the Ukrainian consumers. Production of this products calls for use of preservatives, generally synthetic, for prevention of premature microbiological decay.

In the production technology of fat-containing products often use sorbic or benzoic acid and their salts. It is caused by the fact that the above-named preservatives have high rates on antifungal activity [1]. In the nature sorbic acid is present at mountain ash berries in the maximum quantity (up to 1,2 %), but in production usually use synthetic received preservatives [1, 2].

Use as a source of native sorbic acid of powders from berries of a mountain ash can become an alternative to synthetic preservatives, in particular sorbic acid and to its salts. Receiving natural preservatives from vegetable raw materials is more labor-intensive process in comparison with a chemical path of receiving. But application as ingredients in a compounding of fat-containing products of powder from berries of a mountain ash will allow not only to increase resistance to microbiological decay but also to bring in a product the particular quantity of biological active materials, in particular food fibers, mineral substances, vitamins and so forth [3].

The orientation on a health improvement foods is one of the main up-to-date trends not only in Ukraine, but also around the world. The great demand on emulsion products is followed by increase in requirements of consumers to quality of this production. Therefore use as ingredients of components from vegetable raw materials as alternatives to synthetic nutritional supplements will allow to increase nutrition value of finished goods. And presence of compounds with antifungal properties can prevent premature microbiological decay of finished goods.

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