
THE PRODUCTION TECHNOLOGY OF FUNCTIONAL FOOD PRODUCTS FROM RAW MATERIALS OF PLANT AND ANIMAL ORIGIN

Study guide provides general information about the composition of plant and animal products. Physical and chemical properties, methods of quality assessment and classification of production of plant and animal products are considered. The well-known technologies of production of products of vegetable and animal raw materials are given: bakery products, grape wines, juice, milk, ice cream and cheese. The training manual also sets out the technology of production of new products of plant and animal raw materials: sand and jigging cookies, ice cream from mare's milk and meat and meat products for functional purposes.

Study guide is intended for students of specialty 5B072700 – Technology of food products and 5B072800-Technology of processing production, and may be useful for teachers and practitioners.
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