

**THE SCIENTIFIC AND PRACTICAL SIGNIFICANCE OF ORGANIC POWDERS MADE FROM ROOT CROPS IN THE FOOD INDUSTRY**

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**ABSTRACT**

*The article describes the beneficial properties of carrot (*Daucus carota*) and ginger (*Zingiber officinale* Rose) root for the human's health, the technology for making organic powder from them, the use of prepared organic powder as a biologically active substance in food and confectionery industry, the criteria for making bread and bakery products. The study was aimed to develop cake supplemented by carrot powder and to evaluate its quality parameters. Four samples were prepared to contain different proportions of carrot and ginger powders ( 15/5, 20/5, 30/5, 50/5 % w/w) in combination with wheat flour. The nutritional and sensory properties of bread and bakery products were also evaluated. The bread and bakery products supplemented with 20/5% (w/w) carrot and ginger powder had significantly, improved the nutritional quality compared to control one (without carrot powder). The main sensory score of highly acceptable carrot powder cake S2 (80:20). The nutritional and sensory analysis suggested that the cake formulated by 20% (w/w) carrot powder was comparatively more acceptable than other formulations ( 0, 15, 30, 50% w/w).*

**KEYWORDS:** *Ginger, Organic Powder, Glycosides, Virus, Bullet Blender, Sensory Evaluation, Zinc, Medical, Chemically Synthesized Products, Biologically Active Compounds (BAC).*

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