

INFLUENCE OF HEAT TREATMENT ON MICROBIAL CONTAMINATION OF EMULSION FAT COMPOSITE MIXTURES

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ABSTRACT

The article describes a method for obtaining emulsion fatty composite mixtures by blending with flour from sesame and sunflower oil cake without heat treatment and subjected to pasteurization. Microbiological screening of products with and without additives was carried out during storage. It was found that mixtures with additives without heat treatment had a relatively high contamination and after 15 days of storage at a temperature of 5.0 ± 1 ° C did not meet the requirements of SanPiN, in contrast to prototypes with additives subjected to preliminary heat treatment, which contributed to the extension of the shelf life of fatty mixtures up to 45 days. The optimal dosage of flour from the raw materials under study has been determined up to 10.0% inclusive to the mass of raw materials of emulsion mixtures, which, according to organoleptic indicators, can be identified as spreads.

KEYWORDS: *sesame seed cake, hull-free sunflower cake, emulsion fat-and-flour composite mixture, heat treatment, microbiological purity, food safety, consumer value.*

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