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FORMATION OF THE QUALITY OF FUNCTIONAL FOOD PRODUCTS

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ABSTRACT

From pumpkin seeds it is possible to obtain a unique prescription component for flour confectionery - powder. Pumpkin seed powder has a diverse chemical composition of biologically active components, which proves its effectiveness as a functional food raw material. The article discusses the composition of pumpkin seed powder and the possibility of using it as a raw material for the production of flour culinary and confectionery products.

KEYWORDS: *Pumpkin Seed Powder; Rational Nutrition; Functional Food Product; Sand Semi-Finished Product, Biscuit Semi-Finished Product.*

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