

**THE USE OF AMARANTH IN THE FOOD INDUSTRY AND FEED
PRODUCTION BASED ON THE STUDY OF ITS CHEMICAL
COMPOSITION**

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ABSTRACT

By the method of natural selection, 4 local varieties of amaranth were developed based on more than 20 foreign varieties. It has been shown that the new varieties produce an ordinary green mass with a high index of amino acids. The results of the chemical analysis of the amaranth product are presented. A method of using amaranth juice as a food and effective additive to animal feed is proposed.

KEYWORDS: *Amaranth, Lysine, Amino Acids, Squalene, Trace Elements, Granules, Juice, Feed.*

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