

FOOD FORTIFICATION WITH MICRONUTRIENTS - A RELIABLE WAY TO OPTIMIZE OF THEIR CONSUMPTION

V.B. Spirichev, V.V. Trichina, V.M. Poznyakovsky

Are considered scientific and practical aspects of food fortification essential nutrients as efficient and effective the way of correcting nutrition and health of modern man.

Keywords: enrichment, specialized products, methodology, health.

PART 1. INNOVATIVE DEVELOPMENT OF THE SPHERE OF A FOOD

THE ORGANIZATION OF THE INNOVATIVE INFRASTRUCTURE OF NUTRITION MAINTENANCE OF PUPILS OF EDUCATIONAL INSTITUTIONS IN REGIONAL CONDITIONS

L.A. Mayurnikova, T.V. Krapiva

The analysis of the organization of a school nutrition in regional conditions of Kuzbass is resulted. The basic directions of development according to last Governmental orders about modernization of a school nutrition are defined. The model of program development of a school nutrition within the limits of an innovative infrastructure of region is developed.

Keywords: a school nutrition, the analysis of a condition, development prospects, an innovative infrastructure.

MODEL OF MARKET RESEARCHES IN CONDITIONS INNOVATIVE ACTIVITY ORGANIZATIONS AND ENTERPRISES OF THE SPHERE OF A FOOD

S.V. Novoselov, E.N. Bolkhovitina, I.S. Makovskaya

In article the model for performance of market researches for stages of innovative activity of the organizations and the enterprises of the sphere of a food is presented. The choice of methods of market researches for each stage of innovative activity is reasonable.

Keywords: innovative activity, market researches, consumer preferences, interviewing, deep interview, content analysis, product testing, competitive benchmarking.

THE MAIN COMPONENTS OF THE INNOVATION PROCESS "FROM CONCEPT TO CONSUMER" AS AN EXAMPLE OF WHEAT WITH DESIRED FUNCTIONAL PROPERTIES

N. I. Davydenko, A.V. Myakashkina A.A. Sinkov, E.N. Zubareva

The components of the innovation process from idea to study the final consumer. As an example, consider a joint project Kemerovo Technological Institute of Food Industry and Research Institute of Agriculture SB RAAS for growing wheat with desired properties (with increased content of selenium). Developed a scheme sprouted wheat grain processing, allowing reducing the loss of inherent functional properties.

Keywords: innovation process, enrichment, selenium, processing wheat, sprouted wheat grain.

THE ANALYSIS OF STRUCTURE AND THE ORGANIZATION OF THE ACTUAL A FOOD OF SCHOOLBOYS OF G. KHANTY-MANSIYSKA

E.V. Evseleva, M.S. Kurakin, S.A. Maksimov, E.V. Maksimova

The analysis of the organization of an actual food and the analysis of structure of a menu of hot breakfasts and the dinners offered school of Khanty-Mansiysk is resulted. It is noted a number of

discrepancies of existing diets to requirements of sanitary rules. It is shown satisfactory degree of awareness of a management of city schools about realization of programs on modernization a school food.

Keywords: The analysis of the organization of an actual food, children of school age.

THE SYSTEM ANALYSIS OF THE MARKET OF WINES

V.M. Kiselev, A.A. Kazantsev, A.V. Kalenskaya

Research of the world and Russian market of wines is carried out. On the basis of the carried out research the system analysis which has shown is made, that recently the gain of manufacture of wines in Russia leans against essential decrease in the areas of its vineyards. Certainly, similar situation speaks traditions in the Russian system of winemaking leaning against secondary winemaking at considerable import wine materials.

Keywords: wine, the market, demand.

AUTHENTICITY OF THE GOODS AS THE NEW CONCEPT OF DEVELOPMENT OF THE FOOD-PROCESSING INDUSTRY

V.M. Kiselev, O.V. Korkacheva, R.M. Ganiev

In given article the concept of authenticity of the goods and its application at positioning of the goods in the market and regulations of structure of the commodity offer of foodstuff is considered. The basic terms of the concept of authenticity are stated. Various kinds of authenticity as toolkit at positioning of the goods in the consumer market are offered.

Keywords: authenticity, the authentic goods, positioning, the food-processing industry, trade, the rights of consumers.

RESEARCH OF CONSUMER MOTIVATIONS CONCERNING TEA PRODUCTION

O.V. Chugunov, E.V. Pastushkova, O. V. Zhukov

Materials are given in article on research of consumer preferences concerning tea and the tea production realized in the market of Yekaterinburg. Consumer motives - a fiziologichnost, safety, accessory, respect and self-affirmation are revealed at a choice of the tea production, being a basis when developing new products with the set consumer properties.

Keywords: tea, tea production, consumer motivations, anthropogenous factors, retail system.

THE FACTORIAL ANALYSIS AT DEFINITION OF STEREOTYPES OF FOOD BEHAVIOUR OF PUPILS

S.A. Maksimov, M.S. Kurakin, E.V. Evseleva, E.V. Maksimova

In article possibility of use of the factorial analysis for definition of stereotypes of food behaviour of pupils of Khanty-Mansiysk is considered. Three stereotypes of food behaviour are allocated, shown their structure of distribution in age and sex groups of pupils.

Keywords: stereotypes of food behaviour, pupils, factorial analysis

ORDERING OF DESCRIPTORS OF THE CONSUMER DEMAND PROVIDING THE COMPETITIVE ADVANTAGES OF WINES

A.A. Kazantsev, A.A. Orlov, A.V. Kalenskaya

Research of descriptors of a consumer demand for the red dry wines made from grapes of grade Merlot, made in various wine regions of the world for ordering in the form of the formalized model of competitive advantages is carried out. On the basis of the carried out research methodological

maintenance to an expert estimation of competitive advantages of wines on the basis of product indicators of their consumer value is developed.

Keywords: wine, a consumer demand, the descriptors, competitive advantages.

BASES OF MODELLING OF INNOVATIVE DEVELOPMENT ZERNOPERERABATYVAYUSHCHIKH OF THE ENTERPRISES IN THE CONDITIONS OF ALTAI KRAI

Yu.V. Ugarova, S.V. Novoselov, E.N. Bolkhovitina

In article results of the research directed on identification of factors, the zernopererabatyvayushchy enterprises of Altai Krai causing innovative development are presented. The main indicators of activity of the enterprises of branch are analysed, the main tendencies of its development are established. The comparative assessment and the analysis of innovative capacity of the zernopererabatyvayushchy enterprises in the conditions of the region are carried out. The conclusion is drawn on the importance of innovative development of the food industry for Altai Krai.

Keywords: zernopererabatyvayushchy enterprises, Altai Krai, innovative development.

APPROBATION OF MULTIDIMENSIONAL COGNITIVE MODEL FOR FORMATIONS OF THE IMAGE OF OBJECT IN CONDITIONS INNOVATIVE ACTIVITY OF THE SPHERE OF A FOOD

S.V. Novoselov, L.A. Mayurnikova, I.S. Makovskaya

In article the multidimensional cognitive model of formation of an image of object of consideration which is approved for conditions of innovative activity of the organizations and the enterprises of the sphere of a food is presented. Results of research reflect an identification and use urgency for the organization and conducting innovative activity of factors for the description of process of a tovarodvizheniye of new products (from idea to the consumer). It is shown that in the conditions of IDES of the organizations and the enterprises of the sphere of a food it is priority design of technical and technological images of new foodstuff on the basis of natural raw material resources, including growing in regions of their consumption.

Keywords: aspect, factor, tovarodvizheniye, model, innovative potential, innovative development, food sphere.

METHODS OF THE ANALYSIS OF EFFICIENCY INDICATORS OF ACTIVITY OF RESTAURANT

N.S. Muchkina, T.V. Krapiva, R.M. Ganiev

Restaurant business intensively grows now and develops, however it has the specificity and difficulty in reception have arrived that demands application of various modern methods of the analysis for revealing of the reasons of low economic efficiency. In work are shown widely known methods, which can be used at the analysis of activity of the enterprise of restaurant business.

HEALTH SAVINGS AS PART OF EDUCATIONAL PROGRAMS FOR THE FORMATION OF THE SCHOOLBOY

I.A. Kilina, A.A. Sinkov

On human health is now referred to as human capital, which is impossible without the implementation of the strategic development of Russia. Among the groups that pay the most attention in the group of preschoolers and school children. The importance of health in this population supports the implementation of the Federal program "School meals". At the same time necessary to develop

and implement school nutrition programs. This paper presents the experience of implementation of scientific and educational program "Fundamentals of a healthy diet".

Keywords: healthy living, school, food, level of knowledge.

PART 2. TECHNOLOGIES PROIZVOD-STVA, HARDWARE REGISTRATION AND QUALITY MANAGEMENT OF FOOD

POSSIBILITY OF USE GROATS OF THE FLOUR FOR MANUFACTURE OF SOUR-MILK PRODUCTS OF THE MIXED FERMENTATION

M.P. Schetinin, Z.R.Khodyreva

Possibility of use of the fried buckwheat flour is investigated by manufacture of a sour-milk product of the mixed fermentation - a sour-milk drink. Physical and chemical indicators of the modelling systems, allowed to develop the technological scheme of manufacture of a dairy product and its compounding are studied.

Keywords: a sour-milk product, kefir, a sour-milk drink, a buckwheat flour, syneresis, acidity of a drink.

ANALYSIS AND DIRECTIONS OF DEVELOPMENT JUICE PRODUCTIONS IN RUSSIA

L.A. Mayurnikova, S.V. Remizov

The analysis of the market of juice production is presented, the main producers of juice production are defined. Technological feature of production of juice production is considered now, the source of raw materials on the basis of which production is under construction is also described. Possibility of use of the small innovative enterprises for production of juice production on the basis of domestic raw materials is shown.

Keywords: juice production, small innovative enterprises, source of raw materials, fruit, vegetables, berries.

PREFERENCES OF CONSUMERS TO THE INFORMATION ON PACKING OF ARTICLES OF FOOD

N.I. Kotova

In article on revealing of preferences of consumers results of carrying out of focus groups are resulted in the information on packing of articles of food. It has been established that the majority of respondents-consumers attentively enough study the information on packing, for them such requisites of identification mark as «product working life», «manufacturing date», «the product name» and "structure" are most important. To a lesser degree respondents pay attention to other requisites of identification mark, but thus, for them various types of information to some extent matter. It has been revealed that respondents have the vision in granting of various types of information, they have claims to modes of its granting and a wish to new types of information to which it would be rational to listen to manufacturers of foodstuff.

Keywords: the information, packing on articles of food, preferences of consumers, working life, date of manufacturing, the name, structure, the name of manufacturer, focus group.

APPLICATION OF THE DESCRIPTOR AND PROFILE METHOD IN BEZGLYUTENOV'S DEVELOPMENT FLOUR CONFECTIONERY

O.V. Chugunova, N. V. Leyberova, V.M. Poznyakovsky, O.V. Golub

In article materials on development of flour confectionery with the set properties on the basis of minor types of a flour with introduction are given in a compounding of powders from fruit and berry raw materials. Need of development of flour confectionery with the set properties from a bezglyutenovy flour is proved. Applied techniques and results of research of organoleptic and physical and chemical indicators are described.

Keywords: flour confectionery; tseliakiya; bezglyutenovy products; quality; biological value; organoleptic properties.

WORKING OUT OF THE COMPOUNDING AND THE PRODUCTION TECHNOLOGY OF THE CONCENTRATE OF THE DRINK WITH ADDITION OF THE RYE FLOUR

A.V. Snegiryova, L.E. Melyoshkina, M.P. Schetinin

The investigation of the possibility of replacing the starch in the food concentrates on the jelly rye flour. Theoretically and experimentally substantiated modes of heat treatment of rye flour for use in food concentrates beverages. Developed recipe and production technology of beverage concentrate with the addition of rye flour.

Keywords: food concentrates, thermal processing, rye flour, acidity, viscosity.

EVALUATION OF CONSUMER PROPERTIES OF FOOD INGREDIENTS FOR THE MEAT INDUSTRY: QUALITY MANAGEMENT AND SAFETY

E.I. Pershina, D.Y. Adamenko, V.M. Poznyakovsky

Developed high-quality and safe blend of spices combined through the use of food safety management that meets the requirements of GOST R ISO 22000-2007.

Keywords: meat industry, food ingredients, HACCP management system, Quality and Safety.

CHANGE OF THE CARBOHYDRATE COMPLEX PEARL-BARLEY AND GRECHNEVA GRAIN OF FAST PREPARATION IN THE COURSE OF BAROTERMICHESKY TEKSTURIROVANY

L.E. Meleshkina, V. S. Lunikhina, M.A. Vaytanis

In article results of an assessment of consumer preferences to krupyany products are presented, changes of a carbohydrate complex pearl-barley and buckwheat of fast preparation, an atakuyemost of starch of buckwheat the amiloriziny are investigated.

Keywords: krupyany products of fast preparation, barotermichesky processing, carbohydrate complex, fermentativny atakuyemost.

DEVELOPMENT OF HARDWARE REGISTRATION FOR RECEIVING DRY COMPOSIT FLOUR MIXES

A.V. Sibil, I.A. Bakin

Questions of receiving dry mixes for flour confectionery and semi-finished products of flour products are considered. Justification of technology of receiving composit mixes with the set structure, the description of the developed design of the mixer of centrifugal type and results of researches of its work is given.

Keywords: composit flour mixes, mixing, mixing equipment.

INFLUENCE OF CHARACTERISTICS OF RECEPTION FEEDING DEVICES ON STABILITY OF PNEUMOTRANSPORTATION OF LOOSE MATERIALS

V. P. Tarasov, K.A. Mukhopad

Based on the previously proposed physical and mathematical model of one-pipe pneumatic conveying system was analyzed the influence of the characteristics of the receiving-feeding device on the stability of pneumatic conveying bulk materials. Main factors was identified in order should be considered at the assessing the stability of pneumatic conveying systems.

Keywords: pneumatic conveying, pneumatic conveying system, transition regime, stability, receiving-feeding device.

RESEARCH OF CONSUMER PROPERTIES OF FLOUR CONFECTIONERY WITH

G.A. Dorn, O.S. Sidorov

The new kind of flour confectionery on an example of a biscuit with use sorbite is developed. Consumer properties are investigated, food value, terms and storage modes are defined, industrial approbation is spent.

Keywords: Biscuit, specialized flour confectionery, consumer properties, food value.

USE OF MECHANICAL ACTIVATION OF GRAIN BY KRUPYANOGO'S PRODUCTION OF BREAD

L.A. Kozubayeva, A.C. Zakharova, C.C. Kuzmina

During these researches it was established that use of mechanical activation of a mix of grain at panification from wheat flour of the premium possibly and expediently. This processing of a mix of krupyany products allowed to increase a dosage of an enriching additive from 9,3 % to 12,0 % without deterioration of indicators of quality of bread.

Keywords: bread, grain, mechanical activation.

CHARACTERIZATION OF PHYTOPATHOGENIC COMPOSITION OF WHEAT IN AKMOLA REGION OF KAZAKHSTAN

O.V. Koltugina, I.B. Fahrudanova, G.A. Loskutova

At the present time stable tendency to increase the number and distribution of most pathogens of crops remains. Poor quality of grain complicates its storage, processing, and affect the quality of the finished product. Quite a wide range of diseases among the malicious was detected (revealed) currently. Their distribution and development is constantly increasing.). Different methods are used for disinfection of grain and its products in the region.

Key words: grain, wheat, security, musty, disease, pests of grain.

STORAGE OF AMARANTH. TECHNOLOGICAL MODEL OF PREPARATION

O.V. Koltugina, I.F. Kostikov

Amaranth is a new culture for northern regions of Kazakhstan and Russia which attracts attention of researchers and experts by riches and equation of protein, the raised maintenance of vitamins, mineral salts. On the territory of Northern Kazakhstan works on selection of early ripening varieties of an amaranth are held. Researches on the receiving, processing and storage with the obtained yields of amaranth were conducted.

Keywords: the grain food and fodder culture, an amaranth, selection, cultivation, receiving, preparation and storage.

DEVELOPMENT MOUSSES AND UTILIZATION OF FRUIT-BERRY FEEDSTOCK

A.A. Stepanova, Z.R. Khodireva

Possibility of expansion of assortment of mousses on the basis of fruit-berry raw materials is investigated. Researches of influence of stabilizers on quality of desserts are offered. Theoretically also possibility of use of berries of a black currant, an orange and a pumpkin in quality prescribed components is experimentally proved.

Keywords: desserts, desserts products, mousses, public catering, fruit desserts.

DEVELOPMENT OF TECHNOLOGY OF MIXES FOR SEMI-FINISHED PRODUCTS OF FLOUR PRODUCTS

A.V. Sibil, I.Yu. Reznichenko, I.A. Bakin

The main directions of use of dry mixes for production of products of functional and specialized purpose are presented, classification of food concentrates – semi-finished products of flour products is given. Recommendations about the organization of technological process and the technical solutions directed on increase of intensity of the capital processing equipment of lines for receiving dry flour mixes are provided.

Keywords: flour mixes, semi-finished products of flour products, concentrates food, mixing, centrifugal mixer.

INFLUENCE OF HYDROTHERMAL PROCESSING OF GRAIN ON THE PROTEIN COMPLEX OF FOODS OF GROATS

L.V. Anisimova

Influence of two methods hydrothermal processing (with steaming and drying and with moistening, resting and drying) of grain of oat, buckwheat, proso millet on the protein complex (amino acid and fractional composition of protein) of kernel. It is set that the method of hydrothermal processing of grain with moistening, resting and drying renders less influence on the protein complex of foods of groats, what method of hydrothermal processing with steaming and drying.

Keywords: buckwheat, oats, proso millet, hydrothermal processing, foods of groats, protein complex.

TECHNOLOGICAL ESTIMATE OF SIBERIAN BREEDING PEAR HYBRIDS FOR PRODUCTION OF SPARKLING WINES

N.K. Shelkovskaya, I.A. Puchkin, V.P. Kotsyuba, S.I. Kamaeva

The results of biochemical testings of juices, obtained by using the promising altai selective pear hybrids, have been presented in this paper. The estimates of their availability for the production of high-quality wine materials and sparkling wines on their base are also given in the paper.

Keywords: pear hybrids, pure culture of wine yeast, wine materials, champagnization, sparkling wine.

PROSPECTS OF USE OF MIXES FROM WHEATEN AND PROSYANA OF THE FLOUR IN HLEBOPECHENY

L.V. Anisimova, A.A. Belikova

The chemical composition and consumer properties of the prosyany flour received from initial grain and grain, subjected to hydrothermal processing are studied. The comparative assessment of

quality of bread from wheat flour and a mix of the wheat and prosyany flour received in the different ways is given. It is recommended in baking mixes with wheat flour to use the prosyany flour developed from grain, passed hydrothermal processing with moistening under vacuum, an otvolazhivaniye and drying.

Keywords: prosyany flour, hydrothermal processing, chemical composition, consumer properties, flour wheaten baking, trial batch, quality of bread.

APPLICATION OF PRINCIPLES HACCP FOR MAINTENANCE OF QUALITY AND SAFETY OF THE PRODUCTION TECHNOLOGY OF BAKERY PRODUCTS

J.V.Beznosov, T.V.Zhuravkov, G.A.Gorelikova

Results of researches of the analysis of dangerous factors and critical control points are resulted by working out of technology of food production on an example of bakeries of products. Projects of the production program of preliminary actions are developed for manufacture of bakery products, and also obligatory preliminary actions, plan HACCP and the program of industrial inspection of the manufacture, providing control at production.

Keywords: Bakery products, food production, quality control and safety.

PART 3. RESEARCHES FUNKTSIO-NALNYKH OF FOODSTUFF AND BIOLOGICHESKA OF ACTIVE ADDITIVES

MECHANISM OF CONSUMER PREFERENCES FOR FUNCTIONAL FOODS IN INNOVATION

S.V. Novoselov, E.N. Bolkhovitina

The results of studies of innovative activity of enterprises pi-processing industries and the demand for functional foods in the Altai region. The necessity of the formation of consumer preference for functional foods and describe the mechanism of formation of consumer preferences for them.

Key words: functional foods, innovation, marketing research model, the formation of consumer preferences.

DEVELOPMENT OF TECHNOLOGY FOR SPORTS NUTRITION PRODUCTS BASED ON MILK WHEY

L.A. Ostroumov, D.V. Poznjakovsky, A.G. Khramtsov

The technology and new formulas of dietary supplements to supply athletes with the use of milk whey. Investigated the market of sports nutrition products, studied the chemical composition and properties of whey powder obtained by spray drying. Set regulated rates of food value, timing and mode of storage of specialized products. The evaluation of their effectiveness by incorporating into the diet of sportsmen of high qualification.

Keywords: sports nutrition products, biologically active additives, milk whey, regulated parameters of quality, assessment of efficiency.

ASSESSMENT OF CONSUMER PREFERENCE TO NEW PRODUCT FUNCTIONAL PURPOSE

Y.G. Guryanov, E.Y. Lobach, I.Y. Reznichenko,

Presentation of the factors which shape the quality of functional confectionery products based on the known methods of promotion of innovative product on the market, the basis for development of formulations, technology, sugar confectionery sugar pills. The characteristics of product

merchandising, regulated quality and safety are given. The analysis of consumer preferences is presented for the new developed confectionery products.

Keywords: marketing research, enriched with specialized confectionery products, functional orientation

THE METHODOLOGY PRODUCT DEVELOPMENT OF FUNCTIONAL ORIENTATION

Y.I. Dimova, D.G. Popova, E.A. Tyshchenko

Defined algorithm for creating biologically active additives functional orientation, involving the following stages: studying the consumer and his criteria for choosing biologically active additives, the development of the range of consumer properties scientific justification the formulation and development, technology, of new products, choice of regulated indicators of quality, confirmation of the effectiveness.

Keywords: biologically active additives, methodology of developing, consumer, indicators of quality, nomenclature of consumer characteristics.

THE VEGETATIVE FORM BIOLOGICALLY ACTIVE ADDITIVES OF THE ORIENTATION AND IT THE ESTIMATION

D.A. Chelnakova, E.O. Yermolaeva, A.N. Avstrieviskyh

The new kind of a specialized product in the form of biologically active additive of "Viktoria" is developed. Regulated indicators of quality on a basis, physical and chemical and microbiological researches are defined. The characteristic of the operating beginnings components and results of clinical tests of poses-volili to define the functional orientation BUD connected with delay of processes of aging and infringement of protective functions.

Keywords: biologically active additives to food, diet and correction of health, quality control and safety.

SUBSTANTIATION AND WORKING OUT OF THE BREAD ENRICHED WITH THE COMPLEX ADDITIVE

*N.I. Davydenko, V.A. Nesterova, A.I. Karchevnaya, O.A. Neverova**

The expediency of enrichment of bread by a complex additive containing selenium and iodine is shown. The compounding is developed and regulating indicators of quality of the enriched bread are defined.

Keywords: disease prevention, healthy type of a food, functional foods, bread, selenium, iodine.

THE NEW FORMULA OF BIOLOGICALLY ACTIVE ADDITIVES WITH THE DIRECTED FUNCTIONAL PROPERTIES

E.O. Yermolaeva, A.A. Chelnakov, A.A. Vekovtsev

The new kind of a specialized product in the form of biologically active additive of "Sofia" is developed. Regulated indicators of quality on a basis physical and chemical and microbiological researches are defined. The characteristic of the operating beginnings components and results of clinical tests have allowed to define the functional orientation BUD connected with optimization of work of nervous system.

Keywords: biologically active additives to food, diet and correction of health, quality control and safety.

ENRICHMENT FORCEMEATS FOR CUTIET BY VEGETATIVE RAW MATERIALS

M.A. Vajtanis

The estimation of is functional-technological properties meat-and-vegetable forcemeats and organoleptic indicators of ready cutlets is spent. The optimum quantity of entering into mincemeat of a pea flour is established and the compounding of the meat cutlets enriched with vegetative raw materials is developed.

Keywords: meat-and-vegetable forcemeat, meat cutlets, a pea flour, is functional-technological properties.

DENTIFICATION AND ASSESSMENT BIOLOGICALLY ACTIVE COMPONENTS OF DIETARY SUPPLEMENTS "UROGEL"

N. Chelnakova, E. Teneshev, O. Golub

A new type of specialized product as a dietary supplement, "Urogel." Regulated defined quality indicators based on organo-lepticheskikh, physico-chemical and microbiological studies. Characteristics of the action of corresponding components of the prescription began and clinical trials have allowed to determine the functional orientation of dietary supplements associated with dysfunction mochevyde-inflamatory system.

Key words: dietary supplements, specialized product, the refractive quality, toxic compounds, the functional orientation

EXPLORING OF ANTIOXIDANT PROPERTIES OF PAEONIA ANOMALA L. IN TRIM CAKE MIX PRODUCTION

G.A. Gubanenko, E.V. Morozova

Given article studies the possibility of using aqueous-alcoholic extracts and essential oils of Paeonia anomala L in the production of trim cake mix to increase the timing of selling and expansion of the range.

Keywords: aqueous-alcoholic extracts, essential oils, trim cake mix, antioxidant and antimicrobial properties

THEORETICAL BASIS OF OPTIMIZATION OF GRAIN SIZE DIRT GENERATED DURING GRINDING CORNMEAL

IJ Fedorenko, IB Shagdyrov, VV Sadov

The paper justified the use of log-normal distribution of particle size on the Dirty. The introduction of the parameter optimization possible to determine the loss nedoizmelchenie pereizmelchenie and coarse grains. Obtain a formula for the feasibility of a multi-stage crushing of grain in animal feed.

Keywords: grinding, dirt, optimization, log-normal law

ПРАВИЛА ОФОРМЛЕНИЯ СТАТЬИ

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Рисунки, надписи и объекты Word 97 должны перемещаться вместе с текстом, т.е. быть не поверх текста!

При приеме работы в печать обязательно наличие твердой копии! Кроме того, обязательна внешняя рецензия, подписанная доктором наук, экспертное заключение.

Плата с аспирантов не взимается.