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The basic physico-chemical parameters of the restructured semi-finished product from melon during a storage and under influence of technological factors are investigated. The product is characterized by stability of properties within the limits of target dates of a storage and may be used at manufacturing culinary production at the enterprises of food and food-processing industry.

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0 +6<sup>0</sup> ;

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( 100 )

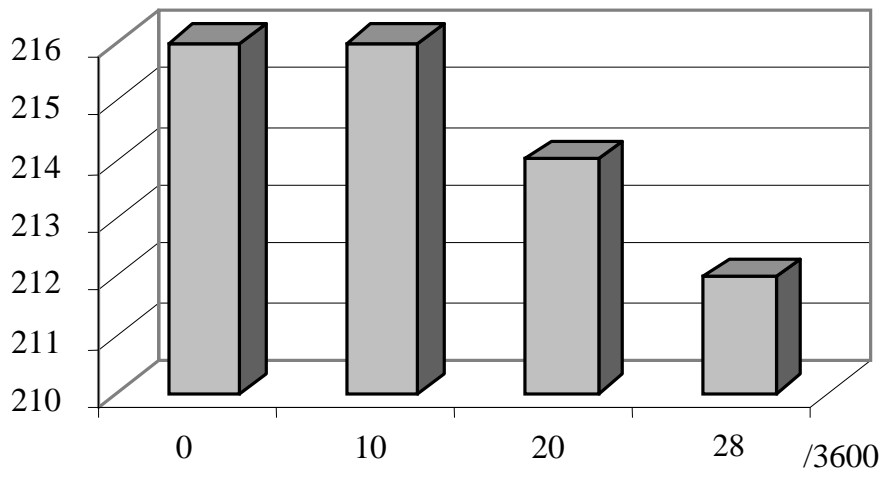
	, %				
	0	10	20	28	
	29,57±0,02	29,48±0,01	29,52±0,02	29,57±0,05	15,82±0,03
	52,84±0,01	52,79±0,02	52,83±0,02	58,15±0,03	68,61±0,01
( )	0,20±0,01	0,20±0,03	0,18±0,02	0,13±0,01	0,08±0,01
	9,04±0,03	9,00±0,05	9,05±0,02	9,04±0,01	4,57±0,03
	18,71±0,01	18,72±0,01	18,69±0,04	18,72±0,01	9,07±0,02
,	27,75±0,02	27,72±0,03	27,74±0,03	27,76±0,01	13,64±0,02
	0,42±0,02	0,45±0,02	0,43±0,01	0,42±0,05	0,31±0,02
,	14,88±0,10	13,67±0,08	10,45±0,10	8,85±0,09	7,03±0,05

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216 ± 1

212 ± 1

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+20<sup>0</sup>

- 20<sup>0</sup>

216±1 219±1.

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// II Miedzynarodowej naukowe-praktycznej konferencji «Wykształcenie i nauka bez granic – 2005» - Tom 26 – Przemysl – Praha: Nauka i studia – Publishing house Education and Science s.r.o. – 2005. – . 95-96. 2. 15.3-01566330-186:2006 « ».

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The results of researches are resulted from development and estimation of qualities of new type of the drinkable creams made on the basis of drinkable creams with addition of paste from a carrot and paste from a pumpkin, with the use of mathematical design of their composition and qualities. Researches showed that the new developed creams excelled controls after maintenance of mineral matters and vitamins.