

Conclusion

Master's thesis on the topic "Development of formulations and technology of the baked product with improved consumer characteristics."

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The thesis analyzed the modern trends of creating bread using phytonutrient. Expediency of phytonutrients - chopped onion.

Based on a model drawn up operator identified with the object and subject of study: the test samples and the finished baked product, different particulate composition and the number of entry of the new ingredient; physic-chemical, rheological, organoleptic properties of the baked product designed and semi-finished products.

Investigations of the influence of chopped onion on the quality indicators of semi-finished and finished baked product.

The character of the dependence of consumer advantages baked product from the particulate composition and quantity of phytonutrients introduced. A recipe baked product with improved consumer characteristics.

On materials of thesis 6 scientific works.

The thesis consists of an introduction, three chapters, conclusions of the work, the list of information sources used, consisting of 20 items, applications. The work is described on page 81, contains 29 figures and 10 tables.