

PROBLEMS OF PRODUCTION OF GLASED CURD BARS

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Production of glazed curds is the one of the fastest growing segments on the date of the dairy industry over the past 10 years. This is not surprising, because more and more people realize the need of introducing into their diet products which provide normal functioning of the body. Glazed curd this is a product which made from cottage cheese weight and glazed. According to the State standard, glazed curd – is molded cottage cheese weight obtained from pre-molded cheese covered food glaze, weighing not more than 75 g. Glazed curds have a high nutritional value due to its high content of protein and carbohydrates. Curd protein better absorbed by the body than fresh milk proteins. At the moment, our goal is to highlight modern production of glazed curds in Ukraine, and justify the need for verification of the product with the relevant requirements. According to the results, it is necessary to find promising in creating not only tasty but also healthy food. Most often the major components of glazed curds are: cheese, sugar, vegetable fat, modified starch, sodium alginate, guar gum, vanilla flavoring, potassium sorbate, palm oil, cocoa powder, and lecithin. It should be noted that the glazed curds, on the market today contain the minimum amount of nutrients and their base – vegetable fat and sugar. Experts often found in the composition of curds harmful ingredients not listed on the package. Also there are a large quantity of harmful sugars and cheap fats, as well as starch, colorings and flavorings and emulsifiers in the composition of the glazed curds. Examination of the program «Test purchase», revealed that in the curds of brand «Rostagroexport» were found preservatives that are not listed on the packaging, and in the curds of brand «Danon» yeast is 7 times higher than normal, which is dangerous to the consumer. In addition, glazed curds of brand «Dmitrov Dairy Plant» and «Karat» contained coliform bacteria, and in glazed curds of brand «Dmitrov Dairy Plant» was discovered a mold. In addition, the harm of these curds is a high rate of cholesterol, which allows us to completely eliminate a product from the ration of certain groups of people, for example, people with diabetes, overweight and suffering from cardio-vascular system disease. E. coli was detected in a half of the samples which studied in the program. E. coli, causes an accumulation of toxic substances, malfunctions of the gastrointestinal tract, and affects the function of the kidneys, liver and immune system. These studies show the need to create not only delicious, but also useful products, so work on the development and technology of glazed curds, which takes place at the Department of Biotechnology, is promising.