

## MODERN DIRECTIONS IN BREAD PRODUCTION

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The use of non-traditional raw materials and new technological methods will improve the quality of bread.

To improve the quality, we have developed a recipe for wheat bread "Vitamin" using non-traditional raw materials. The basis (control sample) was the recipe of wheat bread from high-grade flour, as a non-traditional raw material used cranberry powder in the amount of 2 % by weight of flour and pumpkin powder (3 % by weight of flour).

The use of non-traditional local raw materials causes the enrichment of bread with biologically valuable substances, including vitamins, minerals, fiber, organic acids and more. For "Vitamin" bread, the dough should be prepared in a steamed way using baked yeast.

The quality of the finished product was assessed by organoleptic and physico-chemical parameters in accordance with the requirements of the current standard.

The new "Vitamin" bread is characterized by a round shape. It has a beautiful orange-yellow color of the crust and pulp (Fig. 1).



Fig. 1. Bread "Vitamin"

In order to compare the quality and consumer properties of the control sample of bread, the recipe of which was chosen as the basis for the recipe of the new product, and the new bread "Vitamin", the evaluation of organoleptic quality indicators was carried out on a 5-point scale. This scoring system recommends evaluating the quality of bread as "excellent", "good", "satisfactory" and "unsatisfactory", taking into account organoleptic characteristics. According to the scale, each indicator can be evaluated with a maximum of 5 points. Quality indicators of control and new samples of bread were determined by the sensory method taking into account standard organoleptic quality indicators. Surface, shape, and color of the crumb, color, brownness, prominence, porosity, and elasticity were considered in evaluating the appearance. The results of the tasting evaluation of bread samples showed that the prototype of the new bread "Vitamin" has significant advantages over the control sample of bread. First of all, the new product received a higher number of points on the indicator of "taste and smell" - 5.0 points, while the control sample - only 4.6 points. The developed bread also received the highest score on the indicator "color" - 5.0 points, and control - 4.5 points. According to the condition of the crumb, the new bread is estimated at 4.9 points, and the control - at 4.3 points. In terms of quality "surface" and "shape", the new sample received 4.9 points, while the control sample - 4.6 points.

Therefore, the use of non-traditional types of raw materials in the recipe of bread made of high-grade wheat flour contributes to the improvement of bread quality indicators and enrichment with biologically valuable substances. In addition, the developed recipe expands the range of bread and satisfies consumer demand.