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OPTIMIZATION OF RECIPE TURKEY MEAT PATE

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ABSTRACT

The article presents a study on optimization of the prescription of a paste made of Turkey meat. The technological scheme of production of pate, which determines the optimal operating parameters of industrial production of meat products, is presented. Five models of recipes for canned pates with a dietary orientation have been developed using mathematical modeling methods. Based on the results of the study of the biochemical composition and nutritional value, the optimal version of the recipe was selected, containing 31% of Turkey meat by weight. In addition to Turkey meat, the optimized recipe contains beef liver, fermented pork and chickpea flour. Qualitative characteristics of mechanical deboning of Turkey meat were studied. It is shown that Turkey meat meets the quality and safety requirements. The content of toxic elements in the studied batches did not exceed the acceptable values. The caloric content of Turkey meat pate is 226.8 kcal.