



FOOD ADDITIVES, DIETARY AND BIOLOGICALLY ACTIVE ADDITIVES

Sultonova Husnidakhan Hasanjon kizi

2nd-Year Student of Gulistan State University

Department of Food Technology Faculty of Production

ABSTRACT	KEY WORDS
<p>The article considers the classification of secondary resources formed during the processing of plant material. It has been established that, from the point of view of valuable macronutrients, secondary resources formed during the processing and canning of fruits and vegetables, in the production of vegetable oils, products of the milling and grain industry, as well as during the processing of grapes are of the greatest interest. Currently, despite the large number of developed and implemented technologies, it has been concluded that developments providing complex processing of plant material to obtain food and biologically active additives are relevant.</p>	<p>Secondary plant resources, food additives, biologically active food additives, food production.</p>

Introduction

The composition of flavorings used for food products. The aroma of food products determines the quality of the product and the degree of its attractiveness to the consumer. Food flavorings are specific aromatic flavoring and aromatic substances or mixtures thereof that are added to a food product in order to improve its organoleptic properties. Flavorings include food products, solvents, and food additives.

The aroma (aroma) of a food product is determined by its complex mixture of organic compounds, various factors, those that are formed or specially introduced into technological processes.

Food flavorings are divided into three groups:

1. Natural flavors-consist of a concentrate or extract of natural products.
2. Natural flavors are similar in composition to flavors that consist of natural or artificially created substances, but the structure of the components of flavors is close to the chemical composition of flavors obtained from natural sources.
3. Artificial flavors that contain at least one component obtained artificially, as well as substances that are not found in natural products.

It is forbidden to add artificially obtained flavors to natural products such as milk, bread, fruit juices, syrups, cocoa, coffee, tea, spices. Flavorings are also not added to baby food.

Spices are herbal products that have a unique fullness and aroma due to the content of essential oils, alkaloids and glucosides. The use of spices not only improves the taste of food, but also increases its digestibility in the body. The spice catalyzes most of the enzymatic processes in the body, and also has bactericidal properties. There are more than 150 known types of spices, of which only about 20 species are widely distributed.

Dried parts of plants are mainly used as spices: fruits (barley, cumin, coriander), seeds (nutmeg), flowers and their parts (pepper, saffron), peel (cinnamon).

Cumin. The fruits of the plant are dicotyledonous, oblong-ovate in shape, 3...5 mm long and 1 mm wide...It will be 2 mm. During maturation, it splits into two thin brown seeds with a sharp bittersweet taste and a strong specific smell. Cumin contains essential oils consisting of limo-nen flavor and dehydrocarbon (4...6%) there is. Cumin is used in baking, in the manufacture of flour confectionery products.

The moisture content of cumin fruits should not exceed 12%. The content of impurities can be up to 2%, essential oil mixtures of this plant-up to 18%.

Fennel is the dried fruits of an annual herbaceous plant. The length of the arpabodion fruits is 3...5 mm, the width will be 2-3 mm. They are greenish - gray in color, have an ovoid or pear-shaped shape, fragrant and sweet, characteristic of dill. Fennel essential oils-the composition includes: anethol, methylhavicol and Simen. Fennel fruits are used in baking and confectionery.

The humidity of dill should not exceed 13%. The content of impurities can be up to 3%, essential oil mixtures of this plant-up to 3%.

Coriander is the fruit of an annual herbaceous plant. The diameter of the fruit is 3 ...5 mm, it will have an ovoid or spherical shape of straw-yellow or brown color. The taste is pleasant-sweet. The main part of the composition of coriander seeds is made up of essential oils consisting of linalool and terpenes. Coriander seeds are used as a seasoning in baked goods and confectionery.

The moisture content of coriander fruits should not exceed 12%, the content of impurities – 2%, essential oil mixtures of this plant–10%.

Cinnamon consists of the thin tubular bark of an evergreen plant. There are usually 8 tubes...They are put in 10 pieces. Cinnamon is brown in color, tender, has a pleasant smell, a sweet –burning taste. The smell is due to the cinnamon aldehyde and euganol contained in it. cinnamon is used in the preparation of confectionery products.

Cinnamon should be stored in airtight containers. Humidity is 13.5%. The amount of essential oil should not be less than 0.5%.

Cardamom-consists of dried fruits of a perennial tropical plant. The seeds of the plant are used as a seasoning. The essential oil content in the seeds ranges from 2 to 8%. The main component of the composition of cardamom essential oil is acetyl-terpeniol. The smell of heal is pleasant, Tammy is bitter. It is used to flavor flour confectionery products and their parables.

Pepper-consists of the unopened flower buds of the pepper plant, treated with steam or boiling water and dried. The pungent smell of pepper-Chuck is due to the presence of mainly euganol in its composition (16 ...20%) essential oils provide. Pepper is used as a seasoning in confectionery and serving. Essential oils used in industry are obtained from pepper.

The content of essential oils in pepper should not be less than 14%, humidity-no more than 10%. The number of branches of the pepper tree can be 1.5%, and the waste can be up to 2%.

Saffron is made from the dried mouths of perennial flowers. Dried mouthpieces consist of threads of yellow-lemon and red color up to 3 cm long. 90 for cooking 1 kg of dried shellfish...You will have to pick 100 thousand flowers. The content of essential oils in saffron ranges from 0.5 to 1%. They also contain the glucosides pyrocrocine and crocin, which have a higher staining ability.

Saffron is used as a dye and seasoning in the production of bakery and confectionery products. Saffron is packaged in glass tubes and tin cans. Its humidity should not exceed 12%, and the amount of crushed particles passing through a 2 mm diameter sieve should not exceed 2%.

Vanilla consists of dried and fermented fruits of a tropical plant of the Archdeacon family. Vanilla fruits 12...It consists of oval-shaped boxes up to 30 cm long. Lambs acquire a dark brown color with an oily sheen. Mutton contains glucoside glucovaniline, which is broken down into glucose and vanilla during processing. Vanillin is one of the aromatic aldehydes. The vanilla content in mutton ranges from 0.75 to 3%.

Vanilla and vanilla sugar (powder). Vanillin is a 4-Oxy-3-methoxybenzaldehyde, a chemical produced artificially. It is a white crystalline powder, highly soluble in water and alcohol, with a strong vanilla flavor. The powder should contain 98.5% chemically pure vanilla aldehyde.

Vanilla sugar (powder) will consist of a mixture of vanilla and powdered sugar. It contains 3.5% vanilla. Humidity does not exceed 0.2%. Vanilla and vanilla sugar should form a transparent colorless solution without sediment when dissolved in water at a temperature of 80 °. Vanilla and vanillin are used in the baking and confectionery industries.

Nutmeg is the fruit of the nutmeg tree. Acorn weight is up to 7.5 g, length is 2-3 cm. The flesh of nutmeg has an ovoid shape, grayish-brown, strong, pleasant aroma, sharp taste. The nut pulp is characterized by high fat content. The total oil content can be up to 35%, including essential oil up to 11%. The essential oil of nutmeg is based on aromatic and terpene hydrocarbons – pinene, camphene, etc.

Nutmeg is used in the confectionery and bakery industries

The moisture content of nutmeg should not exceed 12%, the essential oil content-4%. The number of sidewalls damaged by pests should not exceed 5%, including the number of spoiled nuts-3%.

Nutmeg flower (matsis). Consisting of a layer of dried nutmeg fruits, the pod, separated from the fruit by edges, has the shape of a wide bell with diverging petals. It is dried whole. After drying, the nutmeg flower is hard, very fragile, 10... 15 cu-in the form of plates divided into shells. The length of the plates is 3...4 cm, width 2...3 cm, thickness 1 cm. They have a pale yellowish or orange color. The nutmeg flower is also produced in crushed form. It contains 10% essential oils. Humidity should not exceed 10%. The nutmeg flower is also used for the same purposes as the nutmeg.

Ginger is Ginger, which consists of the peeled and dried rhizomes of a tropical plant belonging to the rose family. Tami and the taste is spicy, pleasant. The characteristic smell of ginger is due to the presence of essential oil, the main part of which consists of sengibir. Ginger is used in the bakery and confectionery industries.

Ginger is obtained by pieces of rhizome and crushed. The moisture content of ginger should not exceed 12%, the essential oil content is less than 1.4%. The particle size will be normal. Ginger should not be consumed with a wet, rotten, foreign smell.

Star fennel is a dried seed plant of an evergreen tree, 6 in the shape of a star...The fruit consists of 8 petals. The taste is bittersweet, tart, and the smell is pleasant. The characteristic smell and taste of star fennel are due to the presence of essential oils anethole and safrol in its composition. It is used in the confectionery and bakery industries.

Star fennel is available in the form of whole-fruited strips or coarse-grained crushed powder with a reddish-brown tint. The moisture content of the body should not exceed 10%, and the essential oil content in it should be less than 3%.

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