

STUDY OF THE CHEMICAL COMPOSITION OF THE DEVELOPED RABBIT MEAT PATE.

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Abstract. The article presents an analysis of the chemical composition of a pate developed on the basis of rabbit meat. Pates from meat products are becoming increasingly popular due to their high nutritional composition and taste. The study examined macro- and microelements, protein, fat and carbohydrate content, as well as vitamins and minerals contained in the product. Experiments were conducted using various rabbit meat processing technologies, which made it possible to identify optimal conditions for preserving its nutritional value. The analysis results showed a high protein content, as well as a balanced ratio of fatty acids, which makes this pate a source of complete nutrition.

Key words: recipe, paste, rabbit meat, chemical composition, mineral composition.

In the preparation of paste from the rabbit, meat is usually used, which after cooking or frying is crushed into a pasty state and mixed with various ingredients. Such a paste is ideal for sandwiches, snacks or as an independent dish.

In addition, a paste made of rabbit is highly nutritious and rich in taste, which can vary depending on the added seasonings and preparation methods. It combines all the beneficial properties of the rabbit meat - low fat content, high protein and trace elements - and is an excellent choice for those who adhere to a healthy diet.

Food value rabbit meat is a low -calorie protein source. Rabbit is tender and has good taste.

Rabbit meat paste with amaranth cinema can be a tasty and nutritious dish. Here are a few possible aspects of its preparation and composition:

The development of a paste from a rabbit requires taking into account various factors, such as the composition of the ingredients, their interaction, as well as the desired organoleptic characteristics (taste, texture, smell). The chemical

composition of the paste depends on the ingredients used, the preparation technology and added additives (spices, preservatives, etc.).

We have proposed a developed paste of rabbit, as well as additives, such as fat (oil or fat base), spices, salt, and other components to improve texture and taste, such as amaranth cake.

Amaranth cake is a by-product of the production of amaranth oil, which is rich in protein, fiber and useful trace elements. Amaranth cake the source of fiber and beneficial fats, which makes the paste more nutritious.

Such a paste can be served both for breakfast and as a snack on the festive table.

The protein-fat emulsion of the pasta with amaranth cinema showed a paste with amaranth - significantly improved the consistency of the product. Amaranth flour was introduced into the form of a protein-fat emulsion obtained using vegetable oil and water. The study of the samples of the paste was carried out in accordance with approved standard test methods that ensure the reproduction and reliability of the results. Organoleptic are one of the most important for the consumer when choosing a product. The main organoleptic indicators for the paste are the appearance, the type of cut, taste and smell, consistency. Organoleptic indicators of prototypes of the paste are represented in table. 1. According to the results (see table. 1) we can conclude that the test samples according to organoleptic indicators meet the requirements of GOST.

Table-1

The approximate chemical composition of the paste from the rabbit (per 100 g of product) 200-250 kcal		
1.	Proteins	20 gr
2.	Fat	20 gr
3.	Carbohydrates	2-5 gr
4.	Fiber	0-1 gr
5.	Salt	1-2 gr
6.	Water	50-60 gr
7.	Minerals	1-3 gr (potassium, phosphorus, magnesium, calcium)
8.	Vitamins	B1, B2, B6, B12, A, D

Mineral substances in a paste from a rabbit are present a number of minerals, primarily potassium, magnesium, phosphorus, calcium. These elements are important to maintain normal metabolism.

Vitamin groups B (especially B12, which is found in rabbit meat), and vitamins A and D are important components contribute to normalizing metabolic processes in the body. Rabbit meat is also a good source of vitamins of group B (B1, B2, B3, B6), which are necessary to maintain the normal operation of the nervous system.

Before adding a stingy to the paste, we thoroughly grinded in a blender in order to avoid grains and achieve a more homogeneous texture. To achieve a smoother texture, more than oil of bathing cotton-tuft oil, broth and amaranth cinema were used.

Paste, like most meat products, contain a significant amount of water (about 50-60%), which affects the consistency of the product and its safety. Moisture also helps to preserve the texture of the paste, makes it softer and smooth. The use of amaranth coil in the paste to give a homogeneous structure and the chemical composition will change and will give a unique taste.

Table -2

Physico-chemical indicators of the quality of the paste		
1	Mass fraction of protein, %	12,5
2	Mass fraction of fat, %	10,5
3	Mass fraction of sodium chloride, %	1,42
4	Product output, %	95

The juiciest one turned out to be a paste with amaranth flour, the introduction was influenced by the color of the product - the paste acquired a yellowish tint. When preparing a paste, you can use emulsifiers that contribute to the better connection of all components and help to achieve a homogeneous consistency. But the developed recipe testified that there is no need to add emulsifiers when cooking a paste to obtain a homogeneous mass.

Thus, amaranth cakes are not only a useful, but also a universal ingredient that can be successfully used in various recipes of pastes, while observing the balance of textures and tastes.

The results of the study confirm both the possibility and the feasibility of the use of paste as in non -traditional for the meat processing industry of the species of flour, in particular Amaranth in the production technology. The

inclusion of rabbits in the recipe in combination with components of plant origin helps to expand the range of products, while ensuring more rational use of local raw material resources.

Conclusion.

In the course of the study, the organoleptic characteristics of the finished product, such as taste, texture and color, were also evaluated. The data obtained can be used to develop new recipes and improve existing pasta production technologies, as well as to expand the range of food -based foods. The article will be useful for both experts in the field of food chemistry and technology, and for manufacturers of semi -finished meat -finished products interested in optimizing their products.

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