

## **Contents**

<b>Preface .....</b>	6
<b>Food Technology</b>	
<i>Galina Polischuk, Sergii Ivanov, Tetiana Krupska, Volodimir Turov</i>	
Ice cream phase composition study using low temperature $^1\text{H}$ NMR spectroscopy .....	7
<i>Maksym Polumbryk, Sergii Ivanov, Oleg Polumbryk</i>	
Antioxidants in food systems. Mechanism of action .....	15
<i>Olga Rybak</i>	
Some aspects of the formation of emulsions and foams in food industry .....	41
<i>Volodimir Piddubniy, Mykola Sova, Oleksandr Shevchenko</i>	
Assessment of prospects using the latest technology stabilization of beverage .....	50
<i>Elena Deriy, Svitlana Litvynchuk, Anatoliy Meletev, Volodymyr Nosenko</i>	
Refinement of the physical and chemical methods for the determination of sugars.....	54
<i>Tetiana Silchuk, Anna Kovalenko</i>	
Rye-wheat bread production at the restaurants.....	59
<i>Marina Bilko, Alina Tenetka</i>	
The regulation doses of sulfur dioxide with the aid of preparations, based on glutathione of yeasts in the production of pink table wine.....	65
<i>Svitlana Litvynchuk, Inna Hutsalo, Tamara Nosenko, Volodymyr Nosenko</i>	
Using of infrared reflectance spectra of sunflower meal for determination its moisture content .....	71
<i>Tetiana Kalinovska, Vira Obolkina</i>	
Substantiation of using wine-making secondary products as alternative raw material for confectionery industry .....	77
<i>Irina Babich</i>	
The influence of technological treatments on physical and chemical structure of wine .....	81
<i>Victor Dotsenko, Oksana Arpul, Natalia Bondar, Tetiana Iemchuk, Olena Dudkina</i>	
The development of the restaurants' chain in the capital region of Ukraine.....	88
<i>Tamara Nosenko, Inna Hutsalo, Volodimir Nosenko, Irina Levchuk, Svitlana Litvynchuk</i>	
Analysis of near infrared reflectance spectrum of rape seed with different content of erucic acid .....	94
<i>Petro Shyan, Yaroslav Boyarchuk</i>	
Investigation of organic impurities movement by accelerating column of alcohol which is under pressure lower than atmospheric.....	100
<b>Processes and Equipment of Food Productions</b>	
<i>Oleksandr Shevchenko, Romaniuk Artem, Volodimir Piddubniy</i>	
Features and benefits analysis of transient processes in food technology.....	105

<i>Sergii Samiylenko, Sergii Vasylenko, Vitaliy Shutruk</i>	
Entropy analysis of heat exchanging appliances .....	111
<b>Automatization of technological processes</b>	
<i>Volodimir Shesterenko, Irina Sydorchuk</i>	
Research of the features of reactive power compensation in the combined system of food industry.....	116
<b>Life Safety</b>	
<i>Olga Evtushenko, Igor Klepikov</i>	
Exploration of occupational injuries in food industry of Ukraine .....	123
<b>Economics and Management</b>	
<i>Irina Khamutovska</i>	
Attraction of foreign investment to Ukraine: problems and solutions .....	130
<b>Abstracts.....</b>	
<b>Instructions for Authors.....</b>	
	138
	155