

# Contents

|   |    |
|---|----|
| <b>Food Technologies</b> .....  | 6  |
| <i>Georgiy Yeresko, Galina Cherednichenko,<br/>Svitlana Bondar, Sergii Verbytskyi</i><br>Effect of raw materials nomenclature and their temperature upon safety<br>and quality parameters of mechanically separated poultry meat..... | 6  |
| <i>Viktoriia Bondareva, Oleg Miroshnikov,<br/>Oleksii Muratov, Maryna Kolesnik</i><br>Obtaining and study of the effect of liposomal solution of the follicular<br>chicken eggs' extract on the quality of bread.....                 | 17 |
| <i>Tetiana Romanovska, Mykola Oseiko</i><br>Aspects of wet wool cleaning.....   | 25 |
| <i>Natalia Popova, Taras Misyura,<br/>Albina Rybachok, Valentyn Chorny</i><br>Investigation of the extraction process of spicy aromatic raw materials in<br>the production of bitter tinctures.....                                   | 32 |
| <i>Igor Gaponiuk</i><br>Improvement of grain drying technology through the rapid grain heating<br>and heat recuperation of wet gases.....   | 45 |
| <i>Oleg Kuzmin, Vasil Pasichnyi, Kateryna Levkun, Anastasiia Riznyk</i><br>Determination of the factor space of the process of extrusion of sausage<br>products.....  | 54 |
| <i>Olena Podobii, Maryna Ladonko</i><br>Optimization of the recipe of toothpaste by carrageenan addition.....   | 63 |
| <i>Iryna Kalugina, Julia Kalugina</i><br>Structural and mechanical properties of the jostaberry jelly.....  | 72 |
| <i>Oksana Shulga, Anastasia Chorna, Sergii Shulga</i><br>Influence of edible coatings on rye and rye-wheat bread quality.....   | 82 |
| <i>Irina Dietrich, Oleg Kuzmin, Vladlena Mikhailenko</i><br>Comprehensive evaluation of the hot sweet soufflé dessert quality.....  | 91 |

|  |     |
|--|-----|
| <i>Iryna Ditrich, Valeriia Moiseieva</i><br>Improvement of some functional properties of cookies with added natural components of pumpkin and chia .....                   | 103 |
| <b>Processes and Equipment of Food Production</b> .....  | 111 |
| <i>Vitalii Rachok, Volodymyr Telychkun, Yuliya Telychkun</i><br>Investigation of the yeast dough mixing process at different rotational frequency of the mixing blade..... | 111 |
| <i>Zhanna Petrova, Kateryna Slobodianiuk</i><br>Energy effective drying modes of soy-vegetable compositions.....   | 122 |
| <b>Economics and Management</b> .....  | 133 |
| <i>Tamara Bereziianko</i><br>Level assessment of good practice in food industry of Ukraine.....  | 133 |
| <i>Alpay Tiril, Demet Kocatepe, Mehmet Sedat Ipar</i><br>Gastronomy tourism potential of Sinop (Turkey) destination.....   | 143 |
| <b>Instructions for authors</b> .....  | 154 |