Functional and technological properties and methods of introduction of grain raw materials in the manufacture of meat and vegetable products

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Abstract. Currently, it is possible to ensure the protein balance in food only when combining plant and animal proteins. The functional and technological properties and methods of introducing non-meat ingredients (meal and grain raw materials) in the production of meat and vegetable pates are investigated. The influence of the degree of grinding of cereals on the viscosity properties of flour that has undergone hydrothermal treatment is studied. A direct dependence of the maximum value of the loading force on the degree of grinding of cereals is established, with an increase in the degree of grinding of cereals, the strength characteristics increase. The water-retaining capacity (WRC) of flour proteins was studied, so deodorised non-fat soy flour has the least ability to bind water, with a hydromodule of 1:1.75, 6.1% of water is separated, with a hydromodule of 1:2.25, buckwheat groats did not bind only 6.6% of water. Flour from cereal oat flakes, separation of non-cohesive water (8.5%) with a hydromodule of 1:2.5, with an increase in the hydromodule to 1:3, there is a slight decrease in this indicator by 7.5%. The fat module has a weak effect on the FRC of the flour samples being studied. Flour from cereals has a lower FRC, with fat modules (1:0.5) FRC does not change significantly and is from 0.44 to 0.45 g of oil per 1 g of flour, and for deodorised non-fat soy flour it is 100%. The mathematical description of the process of absorption of water and fat by flour from cereals and soy flour showed a steady decrease in WRC and an increase in WRC with an increase in hydro-and fat modules.

1 Introduction

Taking into account the forecast of the global supply of the Earth’s population with proteins, in modern conditions, ensuring the protein balance in food can only be achieved by combining plant and animal proteins. Therefore, many scientists are working on the development of new types of meat products, including those treated with ionizing radiation, with the use of dihydroquercetin in order to increase the stability of the properties of ghee in meat products, and their introduction to the consumer market [1-10].

We have conducted research on the functional and technological properties and methods of introducing meal and grain raw materials-soy flour and flour from cereals, which are non-meat ingredients and are of interest in the production of meat and vegetable pates. The carbohydrate part of cereals is represented by starch and mono-and disaccharides, fiber, the protein content in flour from cereals is up to 11.5%, in soy flour up to 36.5% (Fig. 1).

To study the compatibility of non-meat ingredients introduced into the pate recipes, the influence of the degree of grinding of cereals on the rheological, in particular on the viscosity properties of flour that has undergone hydrothermal treatment, was studied.

Fig.1. Protein and carbohydrate content in soy and grain raw materials

Four types of cereals were studied: buckwheat groats (GOST 5550 – 74), rice groats (GOST 6292-93), millet groats (GOST 572 – 60) and oat flakes (GOST 21149 – 93). Grinding of all types of cereals was carried out on a laboratory hammer crusher Z A13 – MIZZ-24 (Budapest), designed for grinding grain. After grinding, the grains were sieved on an A-20 analyzer designed for dry sieving.
of bulk materials into a number of particle size classes using vibrating screens with a cell size, mm: 1.2; 0.9; 0.315. The resulting flour was subjected to hydrothermal treatment with the hydromodule water: groats 2:1. The resulting semi-finished product had a gelatinous consistency with a mass fraction of dry substances of 34.8±0.5%. The measurements were carried out on the device "Structurometer".

2 Equations and mathematics

As a result of the experiment, a direct dependence of the maximum value of the loading force on the degree of grinding of cereals was established. Thus, with an increase in the degree of grinding of oat flakes (from a sieve of 1.2 mm to a sieve of 0.315 mm), there is an increase in the maximum value of the loading force from 30.25 g to 37.0 g, respectively. This tendency to increase the maximum loading force can be traced in all the studied semi-finished cereals.

A significant influence on the resulting structure of cereals that have undergone hydrothermal treatment is exerted by starch, which occupies the first place among carbohydrates in terms of its quantitative content. The ability of starch to swell and form gel is of great technological importance and significantly affects the consistency and yield of the finished product. As you know, the main proteins of soy and cereals are albumins and globulins.

The water-holding capacity of the flour also depends on the presence of starch in the flour. The starch content in soy is not high - about 10%, in flour from cereals the starch content is much higher and is in buckwheat up to 60.7%, in millet up to 64.8%, in oat flakes up to 48.9%.

For the determination of FRC, 8 variants of samples were analyzed. For the most part, as the hydromodule increases, the FRC significantly decreases. For example, the hydromodule of 1: 2.5 for deodorised soy flour, the WRC is lower by 35.6%, for deodorised non-fat soy flour, the WRC is lower by 56.2%, for buckwheat flour it is lower by 56.2%, from millet cereals-by 14.5%, from oat flakes-by 10.2%.

The calculated mass fraction of water in the flour inputs researched, which provides the maximum WRC for various hydromodules.

A mathematical description of the process of water and fat absorption by flour is carried out using trend lines, which represents a steady change in the indicator depending on the concentrations of water and fat, which is a deterministic component. It expresses the analytical function on which the forecast estimates are formed.

For the determination of FRC, 8 variants of samples with a fat module were also prepared at the ratio (% by weight) flour: butter from 1 : 0.25 to 1 : 2 with an interval of 0.25 oil weight (Table 2).
As the results showed, the fat module has a relatively weak effect on the fat content of the flour samples researched. The results of the fat modules, which are refined after recalculation, in which the fat is completely absorbed by the flour, are shown in Fig. 3.

With a fat modulus of 1:0.75, only 0.67 g of oil binds to 1 g of non-fat deodorized soy flour; with an increase in the fat modulus to 1:1.75, one gram of flour absorbs 0.86 g of oil. With an increase in the fat module to 1.2, the value of the indicator decreases, therefore, deodorized non-fat soy flour has a slight fat content, which is explained by the presence of 30% fat in it.

Buckwheat flour has the lowest FRC, compared to other types of grain crops studied. With a fat modulus of 1:0.25, this flour is able to absorb all the oil, with an increase in the fat modulus to 1.2, there is a steady tendency to reduce the fat content by 42.3%.

Studies of FRC flour from millet grits have shown that with a fat modulus of 1:0.5, the amount of separated oil is similar to rice flour, but a further increase in the fat modulus from 1:0.75 to 1:2 leads to an increase in the proportion of separated oil from 12 to 34.7.

With the fat-module 1:0.5 of oatmeal flour, the amount of bound oil is greater than in other types of the studied cereals by 2.4%, but less than in deodorized non-fat soy flour by 11.1%, with an increase in the fat-module, a decrease in the proportion of bound oil by 36.3% is observed.

Table 2. Fat-holding capacity of flour processing products, % of separated oil

| Flour samples                  | Fat module (fat: raw material) |
|-------------------------------|--------------------------------|
|                               | I: 0.25 | I: 0.5  | I: 0.75 | I: 1.0  | I: 1.25 | I: 1.5  | I: 1.75 | I: 2.0  |
| Soy flour, deodORIZED, not fat-free | 0.00    | 0.00    | 10.2    | 24.7    | 41.0    | 52.8    | 60.1    |
| Buckwheat flour                | 13.0    | 17.5    | 24.5    | 29.8    | 33.6    | 37.1    | 40.0    |
| Flour from millet grits, ground| 12.0    | 14.9    | 18.0    | 23.6    | 27.6    | 32.0    | 34.7    |
| Flour from cereals oat flakes  | 10.0    | 16.0    | 22.0    | 28.4    | 30.8    | 33.8    | 36.3    |

Conclusion

Thus, the mathematical description of the process of absorption of water and fat by flour from cereals and soy flour showed a steady decrease in WRC and an increase in FRC with an increase in hydro-and fat modules; the highest FRC is flour from cereal millet ground at a hydromodule of 1:1.2; for the analyzed samples of flour from cereals, the FRC is lower than the WRC and slightly differs depending on the type of flour; the mass fraction of fat that provides the maximum FRC is 0.86 - 0.13 g of fat per 1 g of flour.

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