

PROSPECTS AND ACHIEVEMENTS IN APPLIED AND BASIC SCIENCES

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Угорщина – повноправний член Євросоюзу, тому місце проведення IV Міжнародної наукової конференції з прикладних і фундаментальних наук було вибрано заздалегідь. Вартість навчання в Будапешті варіюється в межах 3000-20000 євро, а взяти участь в міжнародній конференції, отримати електронний збірник тез та сертифікат з необхідними печатками та підписом можна всього за 200 грн. Тому кількість бажаючих придбати такий досвід дійсно велика.

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Report
**ANALYSIS OF DEVELOPMENT LINES TECHNOLOGICAL FOR
PRODUCTION OF DRYFOOD MIXTURES**

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The variety of farming conditions, the specification of livestock production, food and feed production, farm users in compound feeds necessitate the development of a standard range of in-house enterprises adapted to farm conditions.

Production of dry food mixtures in farms on a small regional economically justified, as the costs of delivery of raw materials and its storage are reduced, which use more local resources.

Spice production is a complex multifactorial process in which mixing is an important operation. However, the existing technical means for this in small industries do not provide high-quality homogeneous mixing at the level of microvolumes. It is believed that for the production of these mixtures directly in the production of their homogeneity by 90 ... 95%.

The Ukrainian spice market is filled with both domestic and imported ones. Domestic spices are in demand among the population because their cost is much lower. Imported spices are supplied from China, Georgia and India. Also on the Ukrainian market comes black pepper from Vietnam, bay leaf from Turkey, cloves from Madagascar.

Currently, the population is interested in spices, which gives good prospects for their production [1].

The basic technological line for the production of food mixtures (spices) is shown in Fig.1.

Spices are widely used in the production of canned foods and snacks. In the canning industry, spices are used to give canned food a specific taste and aroma. The main part of spices in the technological line of production of canned meat (Fig. 2) is added in the initial stages of cooking, and in the technological line of production of corn snacks before the packaging process.

Spices are stored in paper bags at a temperature not exceeding 15 ° C and relative humidity of not more than 75% in dry warehouses, not contaminated with collar pests.

Production of dry food mixtures directly on farms on small equipment is economically viable, as it reduces the cost of delivery of raw materials and its storage, more efficient use of local feed resources. In the production of dry food mixtures, the main operation is mixing - a complex multifactorial process. However, the existing technical means for this do not provide high-quality mixing at the level of microvolumes.

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Polievoda Yurii

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