

Project №6

Project name: «Разработка технологии производства макаронных изделий на основе нетрадиционного полизлакового сырья».

Project Manager – Professor Ospanov A.A.

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To research on projects for a fee are involved: Mamayeva L.A., Timurbekova A.K., Almaganbetova A.T., Nrdan D., Zhalelov D.B.

The aim of the project is to study the process of making pasta of increased nutritional and biological value based on non-traditional polyslakovy raw materials. To achieve this goal, the feasibility of using unconventional polyslakovy raw materials to enhance the nutritional and biological value of pasta will be determined; The influence of different dosages of cereal and leguminous crops on the main components of wheat flour and vegetable proteins of non-traditional raw materials on the drying rate and quality of the finished pasta, including during storage; Combined polyslactic mixtures limited by various vitamins and amino acids have been developed; optimized the main technological processes and methods for the production of pasta from non-traditional raw materials; studied the microstructure and microbiological indicators and safety indicators of pasta products from non-traditional raw materials; determined the degree of persistence of biologically active substances in the process of production, cooking and storage of pasta; calculated the cost of production of pasta with the introduction of unconventional raw materials and industrial testing of the developed technologies; Developed proposals and recommendations for the implementation of the established technological line for the production of a wide range of pasta products based on non-traditional raw materials.