**ITALIAN FLOUR PRODUCTS IN UKRAINE**

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Nowadays well informed consumers choose products with high nutritional value. The diet should be enriched with biologically active substances that ensure the normal functioning of all body systems and exert a protective effect. It is important if negative environmental factors affect on the human body. That is why, searches are being made for such types of raw materials with antioxidant, antitoxic and anti-stress effects that stimulate the activity of the immune system. Topical question is using cereals in technology of flour confectionery as additives to traditional types of flour.

The rang of flour confectionery products is huge - these are crackers, cookies, biscuits, gingerbreads, muffins, waffles, various types of cakes and pastries. However, an analysis of the chemical composition and nutritional value of the flour confectionery products samples indicates that none of them meets the requirements of nutritional science. Flour confectionery products have a high level of carbohydrates and fats and low in protein, dietary fiber, unsaturated fatty acids, and vitamins. This is an indicator of an unbalanced composition. Scientists change the nutritional value of flour confectionery products by adding useful ingredients to the recipe or by eliminating undesirable (useless) components. To create functional flour confectionery, scientists pay attention to increasing the content of vitamins, dietary fiber and reducing the energy value of products.

Due to close economic and cultural communication among countries, the process of spreading recipes of national dishes is intencive. Italian cuisine flour products are especially popular among the younger generation in Ukraine. These are pizza, focaccia, biscotti, cantucci, savoiardi, grissini, panettone, pandoro.

Biscotti are an old cookie, with origins in medieval Italy. The word translates to “twice cooked or baked” and it is believed that they were originally more of a bread that was twice baked to dry it as a way to preserve it, especially for long journeys and in times of war. The original recipe was rediscovered in the mid-nineteenth century in Prato by the Italian chef Antonio Mattei and consisted of flour, sugar, eggs, pine nuts and unroasted, unpeeled almonds. Today there are many variations of biscotti, some of them quite sweet and chock full of flavors such as chocolate, all matter of dried fruit and nuts, and spices such as cinnamon and anise seed. The technological scheme of biscotti preparation consists of the following operations: preparation of raw materials for production, dosage, kneading of the dough, molding in the form of a loaf, baking, cooling, cutting, baking, cooling, storage.

A special kind of biscotti - cantucci, cantuccini, is a type of cookie common in Tuscany. Already from the 16th century, cantucci was the most famous sweet pastries of Prato, which look like simple crackers. In fact, these are anise buns, which were subjected to repeated baking. Doctors recommended cantucci with anise to be used by people suffering from frequent gagging. Cantucci has another name - "Biscotti health." Here are the features of the recipe and cantucci technology. The main ingredients for making cantucci are flour, sugar, olive oil, water, yeast, salt. Cantucci differs from biscotti by the process of product formation: small balls of dough are formed and stacked on a baking sheet with a small distance from each other. Products are proved, baked and cooled. Buns are separated and baked again.

Focaccia is a bakery product that is typical of the cooking of some Italian regions but widespread also in many other geographic areas. It is much appreciated for its organoleptic characteristics and versatility: it is usually consumed as a snack, appetizer, or even as atasty alternative to bread. The traditional focaccia is prepared with few and simple ingredi-ents: flour, yeast, water, salt, and oil. Different variants, traditional or new, even sweet are characterized by the topping added before baking on the surface of the dough.

A high nutritional value raw materials are rice and corn flour. By its biological value, rice flour occupies a leading position among other types of flour. It is a source of a wide range of natural trace elements, vitamins and minerals, which makes rice flour extremely useful for nutrition of all ages people and especially children. Corn flour is rich in B vitamins, potassium, iron, magnesium, calcium. In addition, it contains starch, which is easily absorbed by the body.

We used standard research methods for structural-mechanical and physical-chemical indicators of product quality. The possibility of using corn and rice flour in the recipes of biscotti, cantucci and focaccia was determined. the quality indicators of incoming raw materials were investigated. The studies on the effect of additives on the quality indicators of the dough and finished products were carried out. The optimal amount of additives was determined. The new recipes were developed and patented.