

MINISTRY OF EDUCATION AND SCIENCE OF UKRAINE  
V. N. KARAZIN KHARKIV NATIONAL UNIVERSITY

**QUALITY FORMATION  
OF FLOUR, MEAT, FERMENTED MILK PRODUCTS  
FOR HOTELS AND DIET RESTAURANTS**

MONOGRAPH

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**Reviewers:**

**Svetoslav Knyaz** – Doctor of Economics, Professor, Head of the Department of Entrepreneurship and Ecological Expertise of Goods of the National University «Lviv Polytechnic»;

**Paul Pivovarov** – Doctor of Technical Sciences, Professor of Food Technology in the restaurant industry of Kharkiv State University Food Technology and Trade;

**Iryna Lavrinenko** – Candidate of Philological Sciences, Associate Professor of Business English and Translation V. N. Karazin Kharkiv National University.

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The monograph develops technologies and recipes for soybean and chickpea flour enriched with trace elements. In the scientific work the authors talk about improving the quality of bread, sausages and lactic acid products for dietary nutrition. Scientists have proven the high dietary properties of the developed products. The products are recommended for people with iodine and selenium deficiency, gluten intolerance and chronic colitis. The scientific work provides recommendations for daily consumption of developed products. Scientists have studied the shelf life of new products.

The monograph is recommended for scientists and practitioners in the field, as well as students and graduates.

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