

# The innovative proposition

to attract investors and buyers

## 1. Name of innovation

**DEVELOPMENT OF TECHNOLOGY DISHES TO IODINE-CONTAINING MATERIAL FOR RESTAURANT ENTERPRISES**

## 2. Intellectual Property

Select the appropriate position, put the mark «+». Write relevant information.

<input type="checkbox"/>	Patented Innovation	countries: <u>Ukraine</u>
<input type="checkbox"/>	Filed for a patent	countries: _____
<input type="checkbox"/>	License agreement or Exclusive rights.	Exclusive rights _____
<input type="checkbox"/>	Other (specify) _____	

## 3. Type of innovation

Select the icon by replacing from "-" to "+"

<input type="checkbox"/>	Product
<input type="checkbox"/>	Technology

<input type="checkbox"/>	Result of R&D
<input type="checkbox"/>	Other (discussed separately)

## 4. Areas of innovation

Select one or more applications innovation by replacing from "-" to "+" .

<input type="checkbox"/>	Automobiles, transport and logistics
<input checked="" type="checkbox"/>	Agriculture and food technology
<input type="checkbox"/>	Aerial and space technology
<input type="checkbox"/>	Biochemical technology
<input type="checkbox"/>	Building
<input type="checkbox"/>	Military Industrial and Safety
<input type="checkbox"/>	Energy and Energy Saving
<input type="checkbox"/>	IT-technology, ICT industry and services
<input type="checkbox"/>	Light industry
<input type="checkbox"/>	Marine industry and services
<input type="checkbox"/>	Environment
<input type="checkbox"/>	Nano- and Micro Technology
<input type="checkbox"/>	New materials
<input checked="" type="checkbox"/>	Medicine and Health
<input type="checkbox"/>	Creative industry
<input type="checkbox"/>	Tourism and cultural heritage
<input type="checkbox"/>	Other. (Please specify below the scope)

## 5. Novelty

*What does innovation superior (in digits or qualitatively) already existing? (The answer should be clear and concise - three main arguments in support of the use of promising innovations in domestic and/or foreign markets)*

In work it is considered conditions of preparation of a core of the Walnut for the following use as a prescription component of soft drinks of improvement. It is provided the analysis of patent and literary source in which are explained the existing productions technology of soft drinks on the basis of nut raw materials. It is considered influence on fatty acids compound of nucleus of Walnut by high temperatures, frying at 200 °C, damp-thermal treatment, by soaking in water and boiling during 60 seconds. It is scientifically argues that the most optimum method of preparation of a core of the Walnut which allows to inactivate an undesirable microflora and to raise physical and chemical indicators of nut is the method of damp-thermal processing of raw materials. It is designated influence of the long-lived soaking on durability of a core of nut and content of the free phosphorus in its structure which characterizes amount of phytin substances in raw materials. It is proved that the long-lived soaking destroys complexes of phytin acid with phosphorus release. After 10 clocks of soaking, the amount of the free phosphorus in the studied exemplars of the Walnut increases to 55 %. It is established technological parameters of preparation of nut extract by selection of its optimum hydro module. It is developed nut drink with the balanced composition of fatty acids. It was investigated chemical composition of nut drink which is characterized by content of 40 % of fats, 18 % – proteins and near 37 % of carbohydrates. It is analyzed possible influence of nut drink on the needs of a human body for biologically valuable substances, and established that the developed drink satisfies the need of an organism for essence of fatty acids more than for 30 %. It is carried out the production approbation of the developed product that confirms practicality of the designed technology and high organoleptic rates of nut drink.

## 6. Stage of Innovation

*What is innovation's stage of development? Select the icon by replacing from "-" to "+"*

-	The concept, proof of concept
-	The prototype, which tested and available for demonstration
+	The technologies for small-scale production
+	The technology is ready for industrial application
-	Commercialized

## 7. The presentation innovations

*Select one or more forms by replacing badge from «-» to «+»*

-	The demonstration model
+	Multimedia presentation
-	Report

## 8. Information about the participants, which apply innovation

	<i>If innovation is filed away</i>
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