

The innovative proposition

to attract investors and buyers

1. Name of innovation

**DEVELOPMENT OF TECHNOLOGY OF CULINARY PRODUCTS
BASED ON THE INNOVATION OF MASS FROM GRAINS LENTILS**

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)

The use of innovative approaches such as germination and extrusion of grains allows to adjust the chemical composition of the lentils to intensify the process of cooking, give her a high organoleptic properties and improve the absorption of the product in the human body. Expansion of the range of first courses for healthy nutrition and give them the desired properties.

The regularities of changes in the chemical composition of lentil with the application of pre-treatment (germination and extrusion), which improves its absorption in the human body. The most significant changes of biopolymers and monomers of the raw materials in the process of sprouting lentils as factors of influence on its absorption and the production of biologically active compounds in the process buprenorphine. Investigated the possibility of using high temperature heat treatment to change the properties of lentils and obtain a dry mix, which has a high recoverability and sedimentation resistance. It is shown that the best organoleptic properties and nutritional value has purebaby products are manufactured using the combined processing of raw materials and the ratio chosen components prepared by different techniques. We received 2 patents of Ukraine for utility model

Developed the recipe and technology of the soup, has a balanced chemical composition in the ratio of proteins, fats and carbohydrates (2,8 : 1 : 4,5), moderate energy value kJ 239,2, increased mass fraction of vitamins: B1 , PP, folic acid, vitamin C, which is absent in a dry and ekstrudirovannogo grain, big (7 times) mass fraction of vitamin E.

It can be implemented in all public catering establishments, especially people who do not consume animal products.

A study of the physico-chemical, organoleptic and economic indicators of all developed food samples. Decorated with regulatory documentation and specifications, and the temporary routing. Conducted industrial testing of products by 4 companies.

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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