

The innovative proposition

to attract investors and buyers

1. Name of innovation

**DEVELOPMENT OF THE TECHNOLOGY OF FUNCTIONALITY
HARD CHEESE**

2. Intellectual Property

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

- Patented Innovation countries: Ukraine
- Filed for a patent countries: _____
- License agreement or Exclusive rights. Exclusive rights
- Other (specify) _____

3. Type of innovation

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

+	Product
+	Technology

+	Result of R&D
-	Other (discussed separately)

4. Areas of innovation

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

-	Automobiles, transport and logistics
+	Agriculture and food technology
-	Aerial and space technology
-	Biochemical technology
-	Building
-	Military Industrial and Safety
+	Energy and Energy Saving
-	IT-technology, ICT industry and services
-	Light industry
-	Marine industry and services
-	Environment
-	Nano- and Micro Technology
-	New materials
+	Medicine and Health
-	Creative industry
-	Tourism and cultural heritage
-	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 work is devoted to scientific justification and development of the technology of pressed hard cheese with *Bifidobacteria* with low temperature of second heating and high levels of lactic acid fermentation with the use of starter compositions with *Bifidobacteria* and *Lactobacteria*.

The starter compositions with mixed cultures of *Lactobacteria* in the composition of the starter *FD DVS DCC-250* and pure cultures/mixed cultures of *Bifidobacteria* in the composition of the starter *FD DVS Bb-12* and *3 Liobac BIFIDI* in the production of functionality hard cheeses has been developed.

Research proved the feasibility of using high-temperature heat treatment regime of the normalized mixture in the production of functionality hard cheeses to improve the effectiveness of pasteurization, the product yield and bioavailability of the base product.

Reducing the salting process to 15 ± 1 hour (2 ... 2,5 days - for a traditional of cheese) and the duration of ripening functionality hard cheese up to 30 ± 2 days (45-60 days - for a traditional of cheese) through the use of *Bifidobacteria* in the composition of the starter for its production has been experimentally proved.

Recipes, technology and normative documents on the production ripening functionality hard cheese have been developed, and industrial approbation of the developed technology has been accomplished.

Producibility of the hard cheese with *Bifidobacteria* without modernization and reconstruction on operating cheese-making enterprises/

Industrial tests of the technique have been conducted at the LLC "Agrocom" (Odessa).

Biomedical research proved the feasibility and prospects of using the developed base product as a functional with probiotic and hepatoprotective effects.

The economic impact of the developed technology advancement was ascertained 2175,5 – 2450,04 UAH / t.

Market on a new product, as dysbiosis in Ukraine suffers 75 ... 90% of the adult population. In Ukraine there are no analogues.

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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