

CONTENTS

CHAPTER 1 SYSTEM PROPERTIES AND PATTERNS	6
CHAPTER 2 MODELLING OF FOOD TECHNOLOGY SYSTEMS.....	27
2.1 Types of technological system models.....	27
2.2 Methods of modelling	39
CHAPTER 3 PROCEDURES FOR SYSTEM STUDIES	47
CHAPTER 4 PROCESSING SYSTEMS IN FOOD PRODUCTION AND AT FOOD SERVICE ENTERPRISES.....	65
4.1 Aggregate technology systems of food production	65
4.2 Features of technological systems presentation at food service enterprises	76
CHAPTER 5 QUANTITATIVE ASSESSMENT OF THE QUALITY OF TECHNOLOGICAL SYSTEMS PRODUCTS	87
5.1 The concept of product quality	87
5.2. "Properties tree" and the rules of its construction	93
5.3. Methods of weightiness coefficients determination	102
5.4. Methods for assessment of complex index of products quality	106

CHAPTER 6 STRUCTURE FORMATION OF GELATINOUS PROTEIN-POLYSACCHARIDE FOOD SYSTEMS	115
6.1 Technological aspects and physicochemical basis of structuring food jelly	115
6.2. Prospects of animal protein concentrates application for making mixed gels	123
6.3. Sustainable technologies of jelly products with systematic approach application	130
6.4. Identified patterns of interaction of APC with polysaccharide gelling agents	151
CHAPTER 7 SCIENTIFIC BASIS OF REGULATING STRUCTURAL AND MECHANICAL PROPERTIES OF WHEAT FLOUR DOUGH	160
7.1. Application of system analysis tools for solving the problem of flour dough properties improvement	160
7.2. Theoretical study of regulation mechanism of structural and mechanical properties of flour dough and bakery products	169
7.3. System analysis of technological system functioning and qualimetric estimation of new bakery products quality	179
7.4 Prospects for improving the use of additives in bakery products	189