





1 -

24901-2014 ;  
5904-82 ;  
5897-90 o o ;  
5898-87 o ;  
5900-73 o ;  
10114-89 o

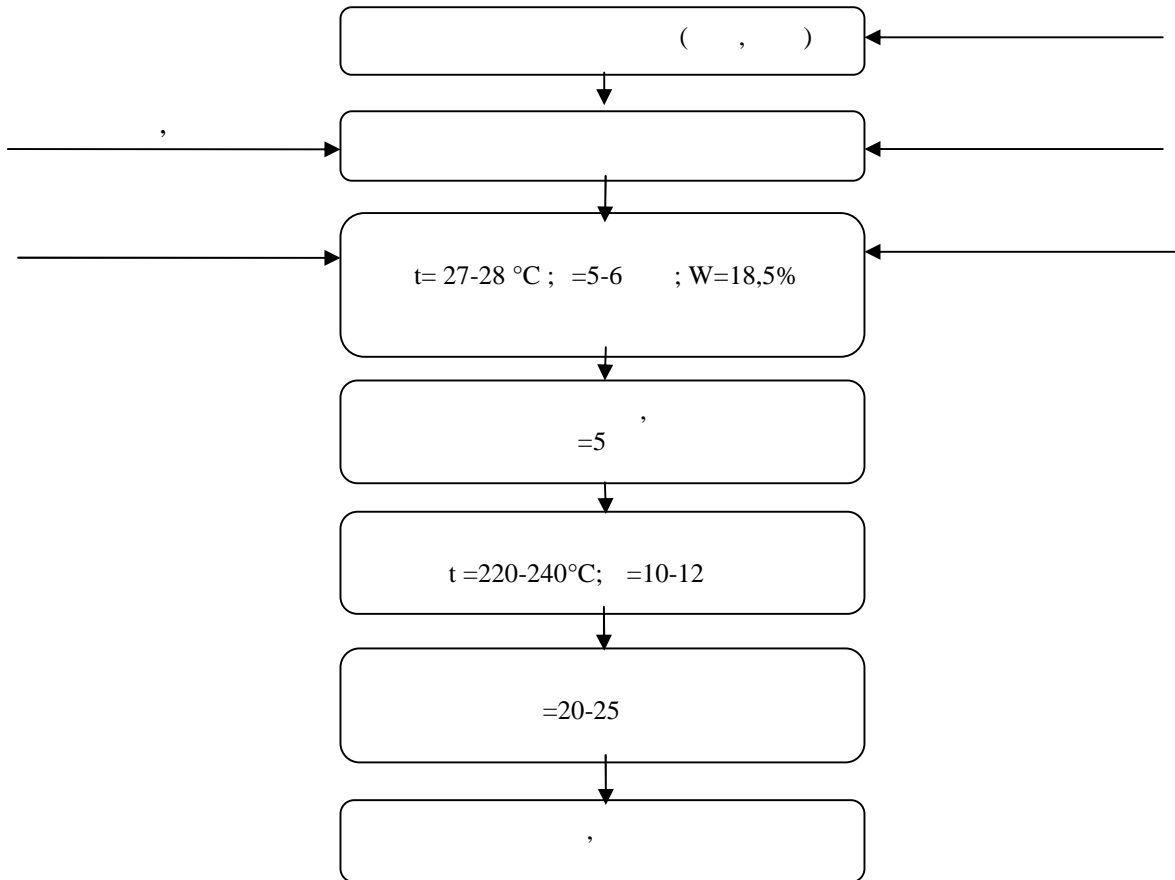
4  
2 25% 3 25%

4 25:25

o

o o

.1  
o o



1 -

o . . . . . : ,  
 , . . . . .  
 . . . . . -1  
 , 35 - 43 o  
 . . . . . 5 o  
 220-240° 10-12 o  
 . . . . .  
 « 5897-90 (2 - ) . »  
 2- o o

	1	2 25%	3 25%	4 25% +25%
o	,	,	,	,
	,	o ,	o ,	,
				o

24901-2014 « . . . . . » : o ,  
 o o o : - ,  
 , , , ;  
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 , , , .  
 . . . . .  
 5897-90 o o ( o .  
 ) o o ( 3 , , , , ) .  
 5- o

3 -

							o
1	5	4,5	5	5	4,7	4,7	4,7
2	4,9	5	5	5	5	5	4,9
3	4,7	4,2	4,7	5	3,7	4,7	4,5
4	4,9	5	4,7	5	4,7	5	4,8

o (4,9 ) 2- o o , o 75% 25% - o ,  
o o .  
o o o  
, , o o  
o 25% « »  
4 (50% + 25% +25% )  
25%  
25% 25 %-  
25%  
24901-2014  
: 5900-73  
5898-87 o 10114-80 o  
(4 ).

4 -

		2	3	4
		25%	25%	25% +25%
, %	5,8	6,9	6,7	6,5
,	0,8	0,5	0,6	0,7
, %	150	154	165	160



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-  
75% 25% : -6,9%,  
-0,5 .. -154%.  
24901-2014 « . »

### RESUME

This article deals with the technology of preparing shortbread cookies of increased nutritional value from wheat flour of higher grade, triticale and solid wheat. The nutritional value and chemical composition of flour from triticale and durum wheat are revealed. Triticale flour has a high nutritional value, is rich in easily digestible protein, vitamins B, PP, E, macro- and microelements. Hard wheat in comparison with soft wheat contains gluten, amino acids, vitamins and minerals.

The organoleptic and physicochemical properties of the finished product have been studied. The best organoleptic and physicochemical quality indicators were cookies prepared on the basis of 75% wheat and 25% tritical flour: moisture content-6,9%, alkalinity -0,5 degrees, wetting-154%. The obtained samples of cookies meet the requirements of State standard 24901-2014 «Biscuit. General technical conditions» and recommended in production.