

Annotation

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Yield and quality of rolled spelt cereals depending on elements of the processing technology

As a result of studies it is found that the yield of rolled cereals by the initial moisture content of 14% raw materials depended on the duration of dehulling, steaming and binning. The biggest yield of rolled spelt cereals was obtained from the unhulled grain which during 5-minute steaming varied from 97.9% during 5-minute binning to 98.2% and to 97.9% during 10-minute binning and 15-minute binning, respectively. Corn steaming for 10 minutes provided a similar output of the finished product. However, 15-minute binning reduced the yield of rolled cereals by 2–3% (95.7–96.3%).

The increase in the index of dehulling significantly changed the yield of rolled spelt cereals. Thus, during 5-minute steaming and binning the yield of cereals reduced from 97.9 to 92.3% by dehulling index of 15.6%. However, when the index of dehulling was 9–15%, steaming of whole cereals became more important. At 11% dehulling the yield of cereals was 92.2–93.3% during 5-minute steaming depending on the duration of binning. During 10-minute steaming this indicator was 94.4–95.5% and during 15-minute steaming it was 94.8–95.4% depending on the duration of binning. A similar consistent pattern was obtained by higher index of dehulling.

Spelt porridge was characterized by a high culinary estimate. Porridge obtained from unhulled grains has the lowest culinary estimate that was 6.2 points. By the index of dehulling of 2.8–3.9% this indicator was 6.6 points. The increase in the index of dehulling to 4.7% increased the culinary estimate to 7.4 points. By the index of dehulling of 7.2–9.1% the porridge had 7.8 points. The porridge had the highest culinary estimate of 8.6 and 9 points by indices of dehulling of 10.9–12.5 and 13.7–15.6%, respectively.

Key words: *spelled, barley rolled, peeling index.*