

Development of Pasta Production by Using of Hard and Soft Domestic Sorts of Wheat

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Abstract : High-qualified and not-expensive products of daily usage have a big demand on food products' market. Moreover, it is about independent and irreplaceable product as pasta. Pasta is a product, which represents itself the conserved dough from wheat flour made through special milling process. A wide assortment of the product and its pleasant taste properties allow to use pasta products in very different combinations with other food products. Pasta industry of Kazakhstan has large perspectives of development. There are many premises for it, which includes first an importance of pasta as a social product. Due to for its nutritional and energetically value pasta is the part of must have food. Besides that, the pasta production in Kazakhstan has traditional bases, and nowadays the market of this product develops rapidly as in quantity as well as in quality aspects. Moreover, one of the advantages of this branch is an economical aspect - pasta is the product of secondary processing, and therefore price for sailing is much higher as its own costs.

Keywords : pasta, new wheat sorts, domestic sorts of wheat, macaronic flour

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