**THE Quinoa in THE cookie technology**

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In the modern world, with the increasing technology and convenience in life style, people restricted their diet towards high calories than their actual demand, which leads to the health related problems such as excess weight, heart disease, especially if in the diet a significant place is occupied by cereal products that contain a significant amount of carbohydrates, fats and vitamins and minerals. In every country, there is historical background associated with diets and particular dishes. Even in today, the process of incorporation and modifications in national dishes is very fast growing. In Ukraine cupcakes, muffins, soft wafers, biscuits, etc. have a great market and acceptable mostly by young generation. Therefore, improving the technology of biscuit cookies "Madeleine" to the current generation by use of plant raw materials such as quinoa minimized the current problems of confectionery industry.

Raw materials such as from vegetable are introduced in cereal or confectionary products by developing new value added products. Fruit and vegetable, berry, cereals and legumes may be used as value addition ingredients in cookies formulation. Use of vegetable raw materials in production of biscuits and other flour confectionery products, reduce the gluten content from the flours such as from wheat flours [1-4]. Studies using flour quinoa to enrich the biscuit cookies "Madeleine" with biologically active substances and increase its nutritional value was not conducted. Therefore, there is a need for such studies.

"Madeleine" - a French cookie of a small size in the form of sea scallops quite famous in France and Europe as a whole. "Madeleine" cookies are known thanks to Marcel Proust's novel "In Search of Lost Time".

The main raw materials for the production of cookies are flour, butter, sugar and eggs. For the preparation of cookies, eggs and sugar to mix, the eggs whip up to steady foam, add sifted wheat flour and baking powder and then add whipped butter. All mix thoroughly till the consistency of dough. Ready-made dough put in baking dish. Bake at a temperature of 200-220° C for 10 minutes. Cookies are cooled and sealed in packing material [5].

Quinoa is an annual plant, the Amaranth family, which grows on the slopes of the Andes in South America. Even before the appearance of Spaniards on the continent, the technology of growing quinoa was well developed and widespread in the territory of the Incas and beyond. In 1996 Food and Agriculture Organization (FAO) classified quinoa as one of the most promising cultures of mankind, not only because of its beneficial properties, but also as an alternative to solving serious problems of human nutrition. NASA has included quinoa in CELSS (Controlled Ecological Life Support System) to equip its missiles in long-term space travel, because the plant is an alternative to solve the problem of insufficient protein intake. At present, quinoa is grown in more than 70 countries around the world. The world's leading quinoa producers are Bolivia, Peru, the USA, France, England, Italy [6]. The cultivation of quinoa in Ukraine and the demand are scanty, so even small scale production will be able to satisfy the entire demand of the country [7].

As a result one of the promising areas in the enrichment of cookies "Madeleine" is the use of biologically active substances such as quinoa flour.

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