## UNITARY ENTERPRISE OF BELARUSIAN STATE UNIVERSITY «UNITEHPROM»

The Food Additives Center of the Belarusian State University has been engaged in the research, development and production of various food additives for a period over 16 years. Jointly with the specialists of the Beltechnokhleb Baking Laboratory, the Center has developed, tested, approbated for the use and introduced into the industrial production different conditioners diversified in their effects: Plissa series intended for flour (white) bread, Cedar and Slavyanka series for rye (black), bolted (brown) and scalded bread, and also Anpheya and Cedar-aqua water-soluble conditioners for rye and bolted bread.

The major line of the Center activities is associated with the development and production of the phytocompositions based on natural plant material, enriching the food products in microelements (iodine, iron, calcium, potassium, magnesium, selenium), B-group vitamins folic acid including, vitamin C,  $\beta$ -carotene. These products have positive effects on the specific systems and organs of macroorganism or on their functions, contributing to better physical and psychological health of people.

The workers of the Center were repeatedly involved in the realization of the State Scientific-Technological AgroComplex Program in the following fields: «Development and Introduction of the Enriching Technology for Bakery Goods with the Use of Folic Acid», "Development and Mastering of the Processes for the Production of Phytocompositions Enriching the Food Products in Vitally Important Minerals (iodine, selenium, iron) and B-group Vitamins". As a result of the works performed, the Center has created the Arbarvit-1 and Arbarvit-2 vitaminous-mineralized premixes (containing iron, B-group vitamins folic acid including) and among others vitaminous compositions Demetra, Anpheya; selenium-containing compositions Aurora-1, Aurora-7.

The Center is presently producing 14 kinds of complex baking conditioners; 33 enriching phytocompositions; two vitaminous-mineralized premixes of the Arbarvit series; 6 kinds of glutenfree mixtures of the Vita series intended for people suffering from disturbances of protein metabolism.

The scientific papers prepared by the Center have been published in specialized issues of Belarus, Russia, Ukraine, Poland. Its workers take part in seminars and conferences on the nutrition problems, both in Belarus and abroad. The products of the Center have been successfully demonstrated and proposed for commercialization at numerous exhibitions: Belagro (Minsk, Belarus), Specialized International Exhibitions «Problems of Bread Baking and Confectionery», «High Technologies, Innovation and Investments» (Saint-Petersburg, Russia), International Innovation and Investment Salon (Moscow, Russia), All-Russian Science-Production Forum «United Russia» (Nizhni Novgorod, Russia); national exhibitions in Latvia, Poland, Moldova.