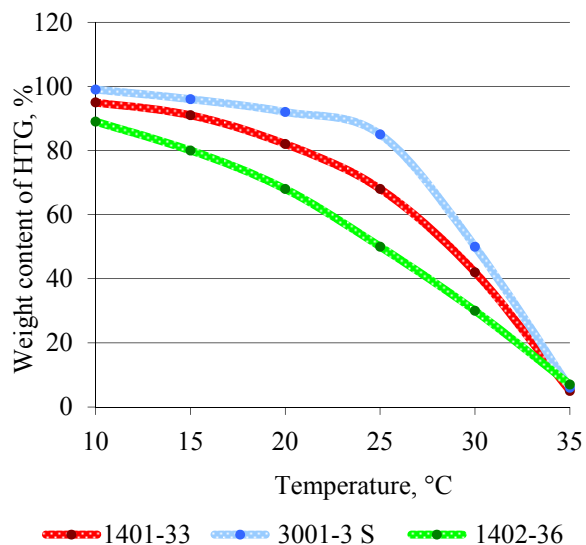








The weight content of HTG in the fats under research was defined by using the NMR method within 10 - 35°C (Fig. 5).



**Figure 5 – Content of HTG in Fats Depending on Temperature**

The study of the weight content of HTG within 20-35°C made it possible to define both organoleptic advantages and technological properties of the fats under research. It is defined that fat 3001-35S has the highest hardness. It has rather high content of HTG at 20°C (above 90 %) and 25°C (above 80%). It also says that the fat has specific fragility at the normal temperature. As the temperature increases, the weight content of HTG in the fats under research decreases. However, in fat 1402-36 the HTG content is still high at 35°C. It is proved by the data of researching temperature of complete melting of this fat.

It is also defined that as compared to non-lauric fats, lauric cacao butter substitute 3001-35S has advantages because of low melting profile, which will provide more intensive crystallization of glaze on the product surface.

## CONCLUSION

Thus, based on the conducted research, it is possible to conclude that the fat for a glaze must be chosen taking into account its physical properties and possibility to regulate rheological properties of the glaze. The speed of fats crystallization must allow the glaze to quickly crystallize after facing the sweets bords and not to chip.

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