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ИСТОРИЯ И ВИДЫ МОРОЖЕНОГО HISTORY AND TYPES OF ICE CREAM

Аннотация: На сегодняшний день мороженое является десертом, популярным во всем мире. Молочные продукты пользуются спросом ввиду того, что являются полезными для организма человека и рекомендованы к ежедневному употреблению. К таким продуктам относится мороженое. В статье представлена история производства мороженого, отображена динамика совершенствования его производства, начиная от простых рецептов из льда и снега и заканчивая разнообразными количествами видов мороженого. Приведены основные виды мороженого и описаны их особенности рецептуры и приготовления: молочное мороженое, сливочное мороженое, пломбир, мороженое крем-брюле, шоколадное мороженое, плодово-ягодное мороженое, ореховое мороженое, мороженое с шоколадно-вафельной крошкой, мраморное мороженое, мороженое с цикорием и кофе, мороженое с изюмом и цукатами, мороженое с яйцом.

Ключевые слова: мороженое, молочная продукция, молоко, классификация мороженого, промышленное производство.

Annotation: Today ice cream is a popular dessert all over the world. Dairy products are in demand due to the fact that they are useful for the human body and are recommended for daily consumption. These products include ice cream. The article presents the history of ice cream production, displays the dynamics of improving its production, starting from simple recipes from ice and snow and ending with various quantities of types of ice cream. The main types of ice cream are presented and their features of the recipe and preparation are described: milk ice cream, ice cream ice cream, ice cream, ice cream crème brulee, chocolate ice cream, fruit ice cream, nut ice cream, ice cream with chocolate waffle crumbs, marble ice cream, ice cream with chicory, etc. coffee, ice cream with raisins and candied fruits, ice cream with eggs.

Keywords: ice cream, dairy products, milk, ice cream classification, industrial production.

Dairy products are in constant demand on the Russian market, as they are useful for the human body and are recommended for use by people of all ages. A large number of various products are produced from milk, one of the types of dairy products is ice cream.

Ice cream is a dessert obtained by whipping and freezing a mass of milk, fruit, berries and other ingredients.

To date, the assortment of ice cream includes a diverse number of its types. However, initially the production technology was simple, and the recipe included only snow and ice.

The history of ice cream production has more than five thousand years. In ancient China, fruit juice was served to the table as a dessert, which was mixed with ice and snow. Recipes for making this dessert were secret information, and were first described in the book "Shi-king", which is a collection of ancient songs.

Also, the use of chilled fruit juice is mentioned in Solomon's letters.

During the reign of Alexander the Great, fruits and berries were cooled in the snow. To train the slaves to run fast, they were sent to the mountains for snow, the task

of the slaves was to bring snow before it melted.

Cold desserts were widespread during the reign of the Roman Emperor Nero. The snow, which was obtained for making desserts from Alpine glaciers, was stored in large cellars.

In 780 AD, Caliph Al Mahdi brought a camel caravan loaded with snow to Mecca. A traveler from Persia, Nassiri-Khozrau, mentioned that the Sultan of Cairo was treated to ice cream, snow for which was delivered daily from the Syrian mountainous regions.

Hippocrates believed that frozen ice benefits the human body and used frozen ice for medical purposes.

In 1295, the traveler Marco Polo brought from China a recipe for a cold dessert unknown at that time to Italy. This is how ice cream became widespread in Europe. Both ice and snow, as well as saltpeter, were used to cool the dessert. The product in special forms was placed in water, in which saltpeter was later dissolved. After that, the molds began to rotate to form large crystals. Dessert was popular at special receptions.

In the XVI century, ice cream was popular in France, then in Germany. Ice cream was a favorite dessert of the French Queen - Catherine de' Medici. At dinner parties, a frozen dessert of orange and tangerine juice was served on the table.

Despite the fact that there was a strict ban on the disclosure of the recipe for ice cream, which was punishable by death, ice cream and cold drinks soon became popular in the mansions of the nobles.

The pastry chef of the French princess, Gerald Tissain, was able to share the recipe for making ice cream only after Charles I was executed in 1649. Thus, ice cream has gained popularity in England.

During the reign of Anna of Austria, many varieties of ice cream appeared. At one of the solemn banquets, guests were treated to ice cream presented in the form of an egg.

In the XVII century, the trade in soft drinks, juices and ice cream was widespread in Paris. In 1676, an ice cream corporation appeared, formed from an association of

Parisian confectioners.

In 1700, ice cream became widespread in America. The recipe was brought by immigrants from England. At the receptions of Governor William Bladen, soft drinks and fruit ice cream were served for guests.

Ice cream and ice cream in cups appeared in France during the reign of Napoleon III. The birthplace of the ice cream is the French city of Plober-les-Bains. Chocolate ice cream and ice cream were popular in Austria. Ice cream with grated chocolate and strawberries in the shape of a dome has become widespread.

In 1834, John Perkin's idea of using ether in a compressor apparatus was patented. A few years later, Thomas Masters, an Englishman, received a patent for developing an ice cream machine. The device was a tin jug, which had three rotating spatulas. The spatulas were surrounded by snow, ice or their mixture with salt, saltpeter and nitrates. According to the description, the device was used for cooling and whipping the product.

In 1843, American Nancy Johnson invented a hand mixer for making ice cream, which mixed fruits and berries with salt and ice. However, since the invention of the American resident was not patented, a few years later Jacob Fussler launched his own production of Nancy Johnson blanks.

In 1848, an ice cream machine was patented, which consisted of two concentric cylinders, one of which was filled with refrigerant. In 1860, Ferdinand Carre developed the design of a refrigerating machine that worked on an absorbent, later it was improved by him.

An American entrepreneur Jacob Fussler founded an ice cream factory in Baltimore. Subsequently, similar establishments were opened in Washington, New York and Chicago.

In 1866, a recipe for a new dessert was proposed at one of the receptions in China: it consisted of a hot omelet and a filling in the form of ginger ice cream.

Ice cream production moved to a new level with the invention of freezers in 1902.

In 1919, Christian Nilsson created a technology for the production of ice cream

with chocolate glaze.

In 1923, Nilsson's idea of creating an ice cream machine on a stick was patented. Thus the popsicle appeared. However, in 1979, the sixtieth anniversary of the eskimo was celebrated by the French firm Gervais, which initially specialized in the production of cheese. The founder of the factory, Charles Gervais, offered to cover the ice cream with chocolate icing by sticking it on a stick [1].

In Kievan Rus, frozen milk was distributed as a dessert. For the celebration of Maslenitsa, a mixture of sour cream, frozen cottage cheese, sugar and raisins was made.

In the XIX century, an ice cream machine appeared in Russia. Industrial production of this product began only in the 30s of the XIX century. In 1932, the first ice cream production enterprises began operating in Moscow. In 1937, Hugo Sommer's book "Theory and Practice of Ice Cream Production" was published, translated by G.M. Desent. Under his leadership, the Moskhladokombinat No. 8 in Fili, specializing in the production of ice cream, began to work. Ice cream was made strictly according to recipes, such types as ice cream and cream ice cream were popular.

In 1941, GOST appeared based on recipes for the production of ice cream, but due to the outbreak of war, the production of ice cream was suspended. After the war, the industrial production of ice cream began to develop again [3].

With the development of production technology, the range of ice cream began to expand, and today includes a diverse number of its types.

The following main types of ice cream can be distinguished by composition:

- Milk-based ice cream. It includes milk ice cream, cream ice cream and ice cream, which are the most popular types and differ from each other in fat and dry matter content. Vanillin or its substitutes are used as a flavoring agent in these products.

- Creme brulee ice cream. This type is made on the basis of a mixture for milk ice cream, cream ice cream or ice cream. Creme brulee syrup is added to the mixture during pasteurization, at least 10%. Creme brulee syrup is made by caramelization from milk and granulated sugar.

- Chocolate ice cream. 3.5% chocolate or 1% cocoa, or chocolate glaze is added to the mixture for making milk ice cream, cream ice cream or ice cream. Next,

pasteurization, cooling and freezing of the product takes place.

- Fruit and berry ice cream. Fresh or frozen fruits and berries are added to the mixture for making ice cream in an amount of at least 14% relative to the mass of the finished product. If the acidity is insufficient, citric acid is additionally added.

- Nut ice cream. For the preparation of this product, different nuts are used, which in the form of praline (i.e. nut paste with sugar) are added to the mixture for making ice cream. The concentration of nuts in grated form in relation to the finished product is at least 6%.

- Ice cream with chocolate-waffle crumbs. Waffle crumbs are made in advance, covered with chocolate glaze, then put into a freezer, and then added to ice cream.

- Marble ice cream. It is made of two types of ice cream with uneven coloring.

- Chicory ice cream and coffee. For its manufacture, a milk, cream or ice cream mixture is used, to which chicory or coffee is added in the form of an aqueous extract. In addition, chicory can be added to the mixture as an extract.

- Ice cream with raisins and candied fruits. Raisins or candied fruits, previously finely chopped, are added to the ice cream mixture and distributed throughout the workpiece.

- Ice cream with egg. Chicken eggs or egg powder are ground with granulated sugar, after which they are added to the mixture and pasteurized [2].

Thus, it can be noted that the technology of industrial production of ice cream was constantly being modernized, new types of ice cream and enterprises for its production appeared. This process was facilitated by scientific progress in the study of the problem of cooling processes.

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