

SECTION: FOOD TECHNOLOGIES

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CHANGES IN THE ORGANIZATION OF THE APPLICATION OF THE FOOD CATALOG IN THE ARMED FORCES OF UKRAINE: ESSENCE AND WAYS TO SOLUTION

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Today, in the context of changes in the defense of Ukraine to the qualitative provision of military personnel, the issue of organizing nutrition is gaining particular relevance. One of the main tools in this area is the Catalog of Food Products of the Armed Forces of Ukraine. The effectiveness of its application directly affects the combat readiness, psychological state and health of personnel. There is an urgent need to analyze and modernize approaches to the formation and use of this important document.

Important problems, such as the need to ensure healthy and balanced nutrition in various conditions of service, improving the quality and safety of food products, as well as the use of products with a significant shelf life, require a comprehensive approach to reforming the system of applying the Catalog.

This document regulates the mechanism for organizing nutrition for personnel in the system of the Ministry of Defense of Ukraine. After all, everyone knows that the purchase of sets of products according to the Catalog within the budget appropriations is carried out in accordance with the Civil Code of Ukraine, the Economic Code of Ukraine, the Laws of Ukraine “On Public Procurement”, “On Defense Procurement”, other regulatory legal acts in the field of public and defense procurement [3, 5].

The Catalog of Food Products in the Armed Forces of Ukraine today is a compiled list of food products, which also contains descriptions of food products, their quality indicators, physicochemical, organoleptic, and biochemical properties, features and establishes control methods in accordance with the regulatory and technical documentation of the food product, and other information for organizing the establishment of high-quality nutrition for personnel. If earlier the catalog of food products was generally associated with printed publications, today it has acquired a digital form and has become a key element of electronic marketing and management in the organization of food supply of the Ukrainian Army. The modern Food Catalog (hereinafter referred to as the Catalog) [2], which underwent qualitative changes in

May 2024, is not just a list of goods. It is an interactive communication tool between the supplier company and the State Enterprise of the Ministry of Defense of Ukraine "State Rear Operator" of the Armed Forces of Ukraine, which influences the purchase decision and helps ensure the convenience of searching for the necessary food products. The latter forms a request for supply and submits it to the supplier. The order for the supply of food products according to the Food Catalog must indicate the assortment, quantity, packaging, and delivery terms of food products, indicating the period for which the order is placed.

Changes in the organization of the application of the Food Catalog in the Armed Forces of Ukraine are a step towards high-quality and effective organization of nutrition for personnel of the Armed Forces of Ukraine.

Goods are grouped by certain characteristics - type, group of origin and purpose, which significantly facilitates navigation. The product name is clear, understandable and contains key characteristics. Descriptions of food products from 11001 to 15023 product names to the Catalog are contained in the appendices. They include safety indicators and other quality indicators. Food products defined by the Catalog must meet the requirements of the legislation of Ukraine on safety and individual quality indicators of food products, as well as regulatory legal acts issued in accordance with them.

Other quality indicators of food products defined by the Catalog must be no worse than the indicators established by standards, technical regulations governing issues in the field of safety and individual quality indicators, suitability and conformity and meet the requirements specified in these Descriptions [1, 2].

Methods of control over safety indicators, food product quality and their characteristics are determined and applied in accordance with regulatory and technical documentation for food products.

The structure of the modern product catalog is constantly being improved, introducing the most necessary components to ensure a diverse diet, a wide range of different food nutrients. An effective product catalog has a clear structure. The main elements of the

Catalog include categories and subcategories:

11000 Vegetables, this section contains root vegetables, cabbage, onions, beans, olives, green leafy vegetables, a wide range of fresh and seasonal vegetables, beans, olives, canned vegetables, natural and snack, fresh and canned mushrooms, sea kale, dressings for first courses.

11200 Frozen vegetables and fruits. The category contains frozen cherries, strawberries, plums, currants, blueberries, sea buckthorn, cranberries.

11300 Quick-cooking cereals. Pea, buckwheat, instant cereals, food concentrates for first and second courses and instant pasta.

11400 Cereals, rolled oats, peas, corn, semolina, various wheat, pearl and barley, chickpeas, various types of rice, lentils.

11500 Pasta, long and shaped, tubular and thread-like.

11600 Spices, sauces, including food mustard, pressed and dry baker's yeast, gelatin, ketchup, starch, mayonnaise and mayonnaise sauce, vinegar, bay leaf, mustard,

ground and ground pepper, vanillin, cinnamon, horseradish, table and iodized salt, soda, citric acid and vinegar.

12000 Meat, meat products: pork, various parts of the carcass, on the bone and without, pork half-carcasses, turkey, chilled and frozen chicken, chilled and frozen beef, boneless or bone-in, offal, duck and rabbit carcass, fresh and salted lard, semi-smoked and raw-smoked sausages, first and top-grade sausages and sausages, smoked meats, meat and liver pâtés, canned meat and meat-based products in an assortment, as well as eggs.

12200 Fish. The category includes frozen hake, pollock and mackerel, chilled carp and trout, canned tuna, sprats, mackerel and sardines in oil, frozen crab sticks.

12300 Fats include: butter, butter for sandwiches and peasants, olive and sunflower oil, animal fat.

13000 Honey, jam, chocolate, and also includes jam, nut paste, energy bars, dark (black) and milk chocolate.

13100 Dairy and fermented milk products, including drinking cream, sour cream, yogurts with or without food additives or fillers, pasteurized, sterilized and condensed milk, fermented milk cheese, hard, semi-hard, soft, brined and processed cheeses.

14000 Beverages, including nectars, juices, sweet carbonated water, still and carbonated mineral water, natural ground and instant coffee, as well as coffee drink, cocoa powder, sugar, green and black tea, packaged and unpackaged.

14100 Fruits, berries, nuts, including fresh fruits of late, medium and early ripening, fresh and canned berries, as well as dried fruits, seeds.

15000 Bread, bakery products, wheat flour of the highest, first and second grade: rye bread, wheat bread and bread made from a mixture of rye and wheat flour, as well as whole grain bread, pita bread, pastries, buns, biscuits and crackers, drying, wafers, sugar, oatmeal, puff, long-pastry cookies [2].

Food products supplied under the Catalog for the supply of military personnel of the Armed Forces of Ukraine must be of high quality and meet the requirements of the standards.

One of the main areas of change is the updating of the Catalog assortment. Time dictates the need to abandon outdated, expensive and impractical positions and include modern food products, inexpensive, necessary for maintaining the health of personnel and biologically valuable, which meet the needs of servicemen, taking into account intensive physical activity, the season and individual indicators of the body's condition and dietary needs. The expansion and change of the assortment, which was carried out in 2024, allowed to provide greater flexibility in the formation of rations, to make nutrition more diverse and complete [4, 6].

In May 2024, changes were made to the Food Catalog, and the number of food product names decreased - there were about 360 of them.

Food products in the categories "Vegetables" and "Frozen vegetables and fruits" underwent significant changes when updating the Food Catalog.

From the category "Vegetables" the following names were removed from the name: 11003 Beets ready for consumption, 11020 Fresh early potatoes and 11056 Fresh asparagus due to their unjustifiably high price and low popularity.

The following names were added to the category "Frozen vegetables and fruits" due to their significant content of vitamins and mineral compounds, which is especially important in the winter period of the year.

The following items were removed from the "Quick-cooking cereals" section: 11304 "Quick-cooking pearl barley groats", 11305 "Quick-cooking wheat groats", 11306 "Quick-cooking millet groats", 11307 "Quick-cooking rice groats" and 11308 "Quick-cooking barley groats" due to their high cost and low biological value, and as a result, low demand. The following items were added to the "Cereals" section: 11422 "Couscous groats", 11423 "Bulgur groats" and 11424 "Lentil groats", which will significantly enrich the diet with valuable proteins and fiber. Item 11421 Sago groats was removed due to its high cost and low availability.

It was also logical to introduce the names 11309 Food concentrates (first courses) and 11310 Food concentrates (second courses) due to ease of preparation and practicality in use in difficult field conditions.

The list of "Spices, sauces" was expanded by adding 11636 "Allspice peas", 11637 "Coriander", 11638 "Mixtures of spices (without salt)", 11639 "Smoked ground paprika", which will significantly expand the palette of flavors of dishes, and 11601 "Fresh basil" was also removed.

The following list of items was removed from the "Fish" category: 12210 "Premium grade canned fish", 12212 "Premium grade canned fish in tomato", 12214 "Premium grade canned sardines in oil", 12220 "Frozen pollock", 12222 "Chilled sturgeon", 12223 "Frozen pollock", 12227 "Frozen mackerel", 12231 "Frozen headless hake", 12232 "Hake, frozen fillet", 12233 "Cod without head frozen", 12234 "Cod, frozen fillet", 12236 "Catfish without head chilled" [2, 5].

From the section "Honey, jam, chocolate" only 13014 "Apple jam in individual packaging" was removed, due to its use only as a filling for pies, cakes.

In the new document, in the section of meat products, bacon was replaced with boneless smoked breast. Canned food "Top-grade meat pates" was replaced with "Canned liver pates". Canned meat and vegetable "Pearl porridge with beef" was replaced with "Canned breakfast meat".

The food product "Breast" was removed from the names and "Ham, smoked brisket" was introduced. The first-grade boiled-smoked sausage was removed. This is due to the exclusion from the diet of low-quality products with starch content, high fat content, as well as salt in the product. Therefore, such decisions are successful, because they prevent servicemen from consuming unhealthy food products.

Having analyzed these advantages, it can be determined that such changes are successful. Providing feedback to servicemen, regularly conducting surveys on the quality of food and taking into account their suggestions will make the Catalog more focused on the needs of personnel.

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УДОСКОНАЛЕННЯ ТЕХНОЛОГІЙ ТА ДОСЛІДЖЕННЯ ЯКОСТІ ГАРЯЧИХ ЗАКУСОК ІЗ ГІДРОБІОНТІВ

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Гарячі закуски дедалі частіше використовуються у раціоні харчування населення та є важливою складовою асортименту страв у закладах ресторанного господарства. Вони відіграють значну роль у формуванні меню, особливо під час організації урочистих заходів, банкетів, святкових обідів і вечерів. У повсякденній практиці такі страви, як правило, виготовляють індивідуально – відповідно до попередніх або поточних замовлень відвідувачів.

Гарячі закуски як особлива група кулінарних виробів займають важливе місце в сучасних системах громадського харчування та домашнього харчування, оскільки вони сприяють стимуляції апетиту, активізації травних процесів та організації повноцінного меню. У науковій літературі приділяється значна увага класифікації, технологічним прийомам та органолептичним характеристикам гарячих закусок. Так, численні дослідження підкреслюють, що технологія приготування таких страв значною мірою визначає їх якість, харчову цінність та біологічну безпеку.