

Increasing of nutrient value of amaranth phytomass at the cost of hydrolysis-extraction in the rotary-pulsating type apparatuses

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Abstract

Nutrient additives of new generation with increased nutrient and biological value are obtained by means of complex chemical and mechanic-acoustic treatment of amaranth vitamin-grassy meal. The obtained nutrient additives (amaranth hydrolyzates and extracts) are shown to have greater efficiency as compared to that of the initial raw material.