

Method for preparing minced meat for the production of chopped semi-finished products includes preparing the raw materials, mincing the meat, soaking bread in milk, mixing the ingredients, shaping the semi-finished products, breading them, and heat treatment. Wherein, chicken meat, mechanically deboned chicken meat, and lamb are used as meat raw materials, cheese and the marine plant-based additive fucus are additionally added. Fucus is pre-soaked in milk and ground, the bread is soaked in milk and squeezed dry, the meat is ground through a screen with a hole diameter of 3-5 mm, followed by re-grinding through a screen with a hole diameter of 2–3 mm. It is then mixed with cheese, prepared fucus, bread, sunflower oil, table salt, and ground black pepper. The resulting minced meat is kept in refrigerated conditions for 15–30 minutes, semi-finished products are shaped and breaded with breadcrumbs and combined with heat treatment by pan-frying with a small amount of fat for 2–3 minutes on each side, followed by finishing in an oven at 180 °C for 5–7 minutes until the internal temperature of the product reaches 80–85 °C, with the following ratio of components, g per 1 serving:

chicken meat	66.6-99.9
mechanically deboned chicken meat	5.1-15.2
lamb	25.3-35.4
cheese	4-7
fucus	2
wheat bread	24
milk	40
breadcrumbs	14
sunflower oil	7
table salt	3
ground black pepper	0.05.

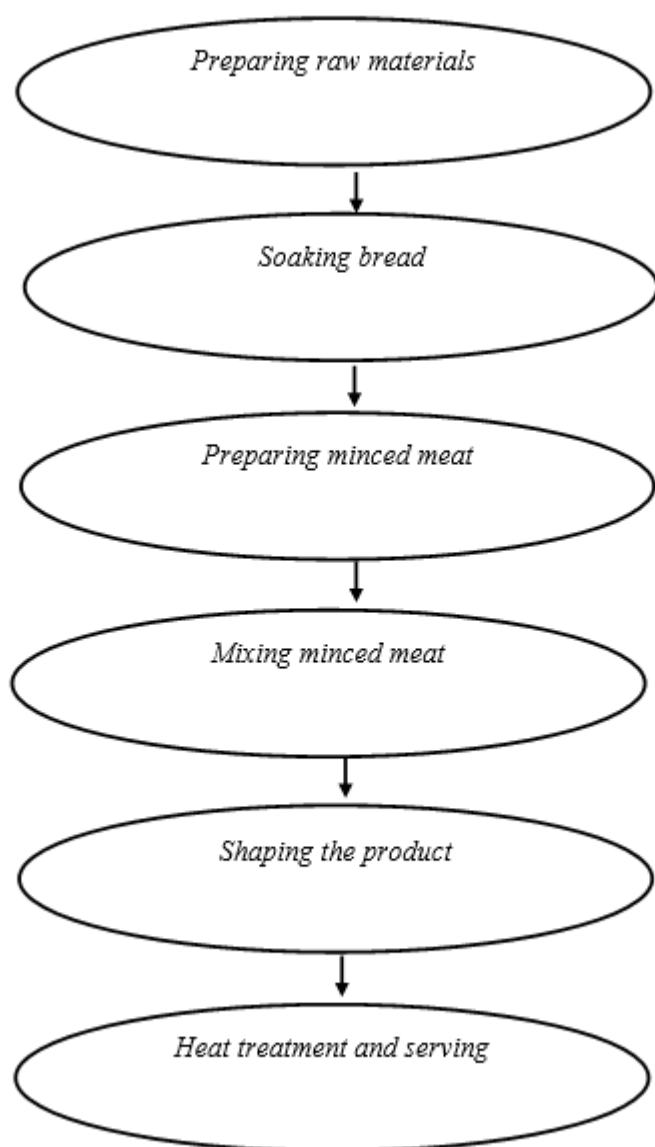


Fig. 1. Technological scheme for the production of minced meat from chopped meat