It is very important for a modern person to get enough nutrients to keep up with the fast pace of life. But not everyone can afford to cook healthy food. We suggest to enter into the diet crackers on the basis of spelt flour. This will normalize work of digestive system, stabilize blood sugar level, enhance the functioning of the immune system and will also help maintain the hormonal balance of the body. We also note that no one has yet proposed 100% replacing wheat flour with whole grain spelt flour.

Within this project a new technological solutions were developed to stabilize the quality of pastry without synthetic improvers using; rational use of grain raw material resources with specific technological characteristics in the technologies of various bakery goods due to feature of the technological process; developed technological solutions can be transferred to a wide range of confectionary and bakery SMEs worldwide; reduced production duration of the technological process of hardtacks will be resulted in lower cost of the final product.