

INVESTMENTS IN CULTIVATION AND CONSTRUCTION OF FACTORY FOR PROCESSING OF TOPINAMBOUR.

Topinambour is cultivated as a valuable forage, fiber and food plant. There are more than of 300 varieties and hybrids of topinambour. Some distinguished by a large crop of tubers, others - green mass (small tubers), and others - a special decorative.

By crossing of topinambour with sunflower created a new plant - topinsunflower. Tubers of this variety are large, oval, with a smooth surface.

Topinambour is undemanding to growing conditions.

The average yield of topinambour tubers are about 40-60 t / ha and green mass of about 30-70 t / ha.

Topinambour tubers are used to make powder, fiber, inulin, alcohol, fructose and other products. Green mass of topinambour goes to feed animals.

Topinambour is used to make nourishing creams, alcohol, resins, plasticizers, organic solvents and acetone, therapeutic tea, grass meal, fodder yeast, rubber, cellulose, briquettes for burning as fuel, ethanol and other products.



PREPARED PART OF THE PROJECT.

1. Agro biological features of topinambour.
2. Features of mineral nutrition of topinambour.
3. The effect of organic and mineral fertilizers on the yield formation of topinambour.
4. Influence of the plant density on the productivity of topinambour.
5. Topinambour cultivation technologies.
6. Features of growth and development of topinambour.
7. Water consumption.
8. Yield and yield structure of topinambour.
9. Economic efficiency of production of topinambour.
10. Economic efficiency of mechanized cultivation of topinambour.
11. Topinambour tubers drying.
12. Features of mineral nutrition of topinambour.
13. Influence of timing and doses of fertilizers on the yield formation of topinambour.

14. Accumulation of green mass and tuber.
15. Yield of topinambour.
16. Processing of topinambour tubers.
17. Chemical composition of topinambour tubers.
18. Storage of topinambour.
19. Using of topinambour in food production.
20. Using of topinambour in traditional and official medicine.
21. Using of dietary fiber in food production.
22. Therapeutic and nutritional properties of topinambour.
23. Integrated circuit processing of topinambour.
24. Production of production of glucose-fructose syrup.
25. Production of biofuels made from topinambour.
26. Production of high quality potable alcohol.
27. Production of pectin made from topinambour.
28. Production of inulin made from topinambour.
29. Production purees and pastes made from topinambour.
30. Application of topinambour in production of flour products.
31. Application of topinambour in production of meat products.
32. Production of canned salads made of topinambour.
33. Using of topinambour in feeding for farm animals.

Some of the possible products made from topinambour.

- Inulin, pectin, chlorophyll.
- Fructose-glucose syrup.
- Dietary fiber, flour, dry concentrates for the food industry.
- Dietary supplements.
- High-quality food alcohol.
- Biofuel for vehicles.
- Balanced meals for cattle, pigs and poultry.

INVESTMENT PROJECTS.

BUSINESS DEVELOPMENT PLANS.