

QUALITY ASSESSMENT OF THE BAKERY PRODUCTS ENRICHED WITH CALCIUM

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In this work were analysed the bakery products enriched with calcium salts. Elaboration of the enrichment procedure of these products, requires the study of the mutual influence of the food constituents, of the food additive (organic and nonorganic salts), and the procedure by which these products were made (biphase or monophasic method). In this study the bioavailability of the calcium in the final product by *in vitro* method was determined.

It was noticed that the enrichment of the bakery products may be efficient when 300 mg/% the flour quantity of food additive is added, because when higher concentrations are used the protein digestibility is reduced which means that their biological value decreases. In the same time when the food additive is added there is a decrease in the fermentation rate with a considerable decrease in the amount of the soluble calcium.