Universitatea Tehnică a Moldovei

Tehnologia de fabricare a unor produse gelifiante funcționale cu coloranți naturali din surse autohtone

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Rezumat

Consumatorii de astăzi își doresc alimente sănătoase care oferă fitonutrienți pentru a promova sănătatea și bunăstarea fără a sacrifica gustul, textura sau comoditatea. Consumul de fructe și legume face parte din menținerea unui stil de viață sănătos, pentru diversificarea jeleurilor și promovarea alimentației sănătoase, s-a urmărit valorificarea unei materii prime precum gutuile și cătina alba. Scopul studiului a fost de a cerceta utilizarea potențială a unor fructe sau legume în bomboane de jeleu, prin analize fizico-chimice și acceptarea generală a consumatorilor.

În cadrul acestui studiu, bomboanele moi pe bază de gelatină au fost formulate utilizând diferite sucuri și adaosuri (măceș, cafea, cătină, gutui) în scopul creșterii valorii biologice a bomboanelor și în același timp folosind componente de culoare naturale.

De asemenea s-au efectuat și determinări ce țin de parametri fizico-chimici ai produselor noi elaborate, prin determinarea conținutului de umiditate, fermității, substanței uscate solubile, activitatea antiradicalică DPPH, vitamina C și conținutul total de fenoli. Totodată s-a studiat și influența încorporării ingredientelor ce conferă culoare asupra acestor parametri.

S-a stabilit că utilizarea unor ingrediente în rețetă, care reprezintă și sursă de coloranți naturali, contribuie nu doar la ameliorarea aspectului exterior, dar totodată contribuie și la creșterea valorii biologice a produselor exprimată prin conținut mai mare de vit. C, activitate antioxidantă sporită, gust deosebit, etc.

Abstract

Nowadays consumers request healthful foods with a high biological value, that provide phytonutrients to promote good health and well-being without affecting taste, texture, or convenience. Consumption of fruits and vegetables is part of maintaining a healthy lifestyle, in order to diversification of jellies and promote healthy eating; the aim of the thesis was to valorization of the raw material such as quince and Sea buckthorns. The aim of the study was to investigate potential use of some fruits or vegetables in jelly candies, by physicochemical analyses and general consumer's acceptance.

In this study, the soft jellies based on gelatin were formulated using different juices and additions (apricots, coffee, sea bream, quince) in order to increase the biological value of the sweets and at the same time using natural color components.

Also, determinations were made regarding the physico-chemical parameters of the new products, by determining the moisture content, firmness, soluble dry matter, DPPH antiradical activity, vitamin C and total phenol content. At the same time, the influence of the incorporation of the ingredients that confer color on these parameters was studied.

It has been established that the use of ingredients in the recipe, which also represent a source of natural dyes, not only contributes to the improvement of the external appearance, but also contributes to the increase of the biological value of the products expressed through a higher content of cattle. C, increased antioxidant activity, great taste, etc.

Cuprins

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