

QUINCE (*CYDONIA OBLOGNA*) PASTE: FUNCTIONAL INGREDIENT FOR PASTRIES

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The aim of this research is to obtain functional pastry products with quince paste as texture agent.

Modern foods are characterized by deficiencies of essential nutrients (vitamins, minerals), and the current trends of consumers regarding healthy eating, is manifested by the privilege of food products, which in addition to basic nutritional principles, contain biologically active substances with beneficial effects on maintaining health and which could also prevent or reduce the risk of disease.

The paper presents functional pastry preparations with the addition of quince paste, which come to diversify the range of pastries and contribute to increasing the nutritional value of these products due to the rich content of vitamins, dietary fiber, minerals, etc., which are found in quince. The pastries (sunflower oil-based cake, butter-based cake, butter-based cookie) were prepared with the addition of quince paste in concentrations of 30%, 20% for cakes and 25% for cookies.

The analysis of the organoleptic properties showed that the addition of 20% quince paste to wheat flour, improves its appearance, taste, smell and color. The physico-chemical indices (dry matter, antioxidant capacity, polyphenol content, density, number of pcs / kg) of the products with the addition of quince paste also attest to the positive effect of its incorporation in the pastries formulation.

The ability of quince paste pastry to inhibit hydrogen peroxide was investigated. It was found that in all cases the samples with the addition of quince paste show an increased capacity to inhibit hydrogen peroxide (22.9 - 27.6%) compared to the control samples (21.7 - 25.2%). Microbiological analysis of quince paste pastries showed that they can be stored for up to 5 days - for cakes, and up to 45 days for cookies.

Keywords: quince paste, antioxidant capacity, pastry, cakes, cookies

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