

Title**Functional pastry sauce based on Carob pods with no added sugar****Authors**

Tatiana Capcanari, Aurica Chirsanova, Rodica Siminiuc

Institution**Technical University of Moldova****Patent no.**

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Description**EN**

The research is devoted to create new functional products using bioactive compounds extracted from local plant materials. The technology of a pastry sauce based on Carob pods with no added sugar has been developed. Carob pods of local origin were used in. Carob pods contains three major carbohydrates: sucrose, glucose and fructose. Are also rich in protein (5–8 g protein per 100g dry weight), vitamins A and B and several important minerals, such as K, P, Ca, and Mg, as major minerals and Fe, Mn, Zn, and Cu as trace minerals. It has been established that local Carob pods it is an important source of polyphenols, which show a high antioxidant activity. It was proved that pastry sauce based on Carob pods can be obtained without added sugar. The energy value of the elaborated functional carob-based sauce decreased by 60%, the fiber content increased 2,9 times, but Ca and Fe content increased in 2,9 and 5,08 times respectively. Increased antioxidant activity has been reported, the significant level of polyphenols, flavonoids and flavanols. The evaluation of the organoleptic indices of functional carob-based pastry sauce showed that it has a fine and homogeneous consistency, a pleasant taste and smell characteristic of the basic ingredient: pods with a specific dark chocolate smell and taste.