

**MD.13**

<b>Title</b>	<b>Elaboration and implementation of goat milk ice cream technology with increased nutritional and biological value at SRL Mellang&amp;Compani</b>
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<b>Description</b>	<p>The project involves the study of the impact of the well-balanced goat's milk chemical composition (in order to solve the problem of the goat's milk valorization in the area) and of the nonlactic local raw materials (nuts, almonds, dried fruits), with high nutritional and biological value, on the particularities of the technology. Gelato manufacture and its implementation at the company Mellang &amp; Compani SRL located in the Comrat city, UTA Gagauzia, became the first ice cream factory in this region, using the Italian technology and equipment. Fortifying ice cream with nutrients or other bioactive substances, with a positive impact on the quality of the end product and which can influence the consumer's ability to choose, is widely supported. The project proposes was to use of goat's milk as the main raw material in the gelato manufacture, due to its well-balanced chemical composition, high digestibility and nutritional, toning, anti-anemic and anti-infectious properties, which make it superior to cow's milk. In the Republic of Moldova there are about 900,000 heads of sheep and goats, of which more than 50% are raised in the south of the country (Gagauzia). At the moment in the Gagauzia there are about 17,000 goats, of which 90% are managed by private farmers in small businesses where the goats are grown naturally, without the intensive methods of breeding, so the milk obtained is a bio product. In addition to the goat's milk, it was proposed to increase the biological and nutritional value of ice cream by using dried fruit fillings, nuts and almonds harvested in the Republic of Moldova, due to the high intake of unsaturated fatty acids, proteins, vitamins and mineral salts. As a result of the project, it was the elaboration and implementation of 4 variants recipes for the goat milk gelato manufacture with dried fruits and spirulina. Described the particularities of the manufacturing technology and analyzed the quality of the end products through the organoleptic, physico-chemical, technological and microbiological indices.</p> <p>The results of the analyzed quality indices presented specific values for the manufactured product stipulated in the in force normative documents.</p>
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<b>Class no.</b>	