

MD.14.**Title****Process for producing meat bread****Authors****SCRIPCARI Ion; MACARI Artur; TATAROV Pavel;
GUDIMA Angela****Institution****Technical University of Moldova****Patent no.****MD-947/ Patent application No. 2015.02.25****Description****EN**

The invention relates to food industry, namely to a process for producing meat bread. The process, according to the invention, provides for the preparation of raw material by cooking beef meat for 20...25 min, blanching pork liver for 15...20 min at 90...100°C, cooling and crushing thereof together with pork lard, afterwards there follows cutting of the prepared raw material with the addition of walnut meal containing 35...45 % of proteins, meat cooking broth, eggs, salt, sugar, black pepper, cardamom or nutmeg and fresh dill, dosage in forms and baking, at the same time the walnut meal is added in an amount of 5,0...9,0 %, and the pork liver is taken in an amount of 15...25%.

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