

The effect of using wine by-products in obtaining sweet preparations

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Abstract

Grapes harvested worldwide are used in winemaking, and with the development of this industry, the volume of accompanied by-products increases, such as grape pomace, seeds, etc. These products are rich in polyphenols, tannins, and others and are of interest for their subsequent exploitation because. The paper explores the possibility of using grape skin powder as an addition to the production of sweet dishes.

Sweet dishes formulas with the addition of grape skin powder (0, 2.5, 5.0, 7.5 and 10.0% to total weight) have been developed.

Research has shown that the addition of grape skin powder reduces the rate of oxidative processes in sweet dishes samples, and significantly contributes to increasing the total polyphenol content (63.93 - 139.29 mg AG / mL extract) and antioxidant activity (33, 63% for sample 10.00 % PS). Also the fortification of the sweet dishes with powder from the grape skin significantly influences the color of the elaborate sweet dishes.

The addition of grape skin powder has been shown to slow down the oxidative processes in sweet dishes.

According to the accumulated score (23.43 out of 25) as a result of the sensory analysis, the most successful sample is the sweet dishes with 5% grape skin powder. However, the other samples did not accumulate a score lower than 20, thus leaving room for further research on the technology of sweet dishes preparation and the method of incorporation of grape skin powder.

Keywords: Sweet dishes, Grape skin, Color, Polyphenols, Antioxidant activity.