

MD.15.

Title	Dried fruit bar production process
Authors	Ceșko Tatiana, Sturza Rodica, Gurev Angela, Dragancea Veronica, Ghendov- Moșanu Aliona
Institution	Technical University of Moldova
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Description	The process consists in the preparation of vegetable bars from dried fruits with a dry matter content of 80...82 %, dried berries: sea buckthorn or rosehip or aronia berries with a dry matter content of 92...95 %, irradiated with microbiological lamps with a power of 35 W for 5...30 min, dried fruits are crushed to a granularity of 10...70 μ , mixed with 20...30 % of the total amount of suspension with active acidity pH 3.1...3.7 prepared from pectin, citric acid,
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concentrated hydroalcoholic extract with a dry matter content of 70...85 % obtained from berry powders (sea buckthorn, or rosehip, or aronia) and water heated to a temperature of 45...50 °C; the mixture is shaped, cut into pieces, glazed with the rest of the pectin suspension, dried at a temperature of 40...65 °C to a final humidity of 18...23 % and packaged. The hydroalcoholic extract were obtained from powders of forest fruits (sea buckthorn, or rosehip, or aronia) taken in a ratio of 1:12...1:15 with an ethyl alcohol solution of 20...80 % v/v, microwave extraction is carried out at a magnetron power of 150...800 W, frequency of 2400...2500 MHz, microwave pulse duration 100 ms...10 s, temperature 30...65 °C for 1...10 min, filtering and concentrated in a rotary evaporator at a temperature of 60...65 °C to a dry matter content of 70...85 %.