

MD.37.

Title

PROCESS FOR VEGETABLE OILS STABILIZATION

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**Description
EN**

The invention relates to the oil and fat industry and can be used in the food industry for the stabilization of vegetable oils with berry extracts. The problem solved by the proposed invention is to obtain oils with increased oxidative stability, without additives of synthetic origin using lipophilic extracts from local berries (sea buckthorn, hawthorn and rosehip).

The invention solves the problem by proposing a process for stabilizing vegetable oils of sunflower, or corn, or walnut, or grape seed by administering 0.5 ... 10% vol. of extract of sea buckthorn, or hawthorn or rosehip obtained on the basis of matrix oil. The result of the invention consists in obtaining stable vegetable oils, with antioxidant potential, with higher sensory characteristics and with a longer shelf life.

Class no.

3. Agriculture and Food Industry

INTERNATIONAL EXHIBITS