



Universitatea Tehnică a Moldovei

**VALORIFICAREA POTENȚIALĂ A DEȘEURILOR
AGROINDUSTRIALE ÎN REPUBLICA MOLDOVA**

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Dr. prof. univ.

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Valorificarea potențială a deșeurilor agroindustriale
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Rezumat

Strugurii recoltați la nivel mondial sunt utilizați în vinificație, iar odată cu dezvoltarea acestei industrii crește și volumul de subproduse însoțite, cum ar fi tescovină de struguri, semințe, etc. Aceste produse sunt bogate în polifenoli, taninuri, ș.a. și prezintă interes pentru exploatarea lor ulterioară, deoarece. În lucrare este cercetată posibilitatea utilizării pulberii din pieliță de struguri ca adaos la producerea înghețatei.

Cu scopul atingerii obiectivului tezei au fost efectuate cercetări privind influența adaosului de pulbere din pieliță de struguri asupra indicilor de calitate ai înghețatei.

În rezultatul cercetărilor s-a stabilit că adaosul de pulbere din pielița strugurilor reduce viteza proceselor oxidative în probele de înghețată, și contribuie semnificativ la creșterea conținutului total de polifenoli (63,93 - 139,29 mg AG/mL extract) și activitatea antioxidantă (33,63 % pentru proba 10,00 % PS). De asemenea fortificarea înghețatei cu pulbere din pielița strugurilor influențează semnificativ culoarea înghețatei elaborate, diferența de culoare variind în limitele $\Delta E=37,37 - 54,94$.

S-a stabilit că încorporarea pulberii din pielița strugurilor în formulările înghețatei până la 5 % are un efect microbiostati, iar odată cu creșterea concentrației acesteia se manifestă un efect antagonist.

Din punct de vedere organoleptic toate probele au fost apreciate ca fiind foarte bune, lăsându-se totuși loc pentru cercetări ulterioare în privința perfecționării tehnologiei de fabricare a înghețatei și a modului de încorporare a pulberii din pielița strugurilor.

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 ice cream.

In order to achieve the objective of the thesis, research was conducted on the influence of the addition of grape skin powder on the quality indices of ice cream.

Research has shown that the addition of grape skin powder reduces the rate of oxidative processes in ice cream 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 ice cream with powder from the grape skin significantly influences the color of the elaborate ice cream, the color difference varying in the limits $\Delta E = 37.37 - 54.94$.

It has been established that the incorporation of grape skin powder into ice cream formulations up to 5% has a microbiostatic effect, and as its concentration increases, an antagonistic effect is manifested.

From an organoleptic point of view, all the samples were considered very good, leaving room for further research on how to improve the technology of making ice cream and how to incorporate the powder from the grape skin.

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