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Title

**PRINCIPLES OF DAIRY PROCESSING
CORRELATED TO BALANCED NUTRITION AND
FOOD SAFETY**

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INTERNATIONAL EXHIBITS

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Description **EN**

Milk products is considered as a nearly complete foods since it is a good source of protein, fat and major minerals. To make them attractive, manufacturers are increasingly proposing dairy products with the addition of synthetic additives, to ensure texture, color and aroma. In recent years, there has been an increase in awareness of the adverse effects of synthetic additives in food composition. This paved the way for a variety of new products by replacing synthetic additives with natural ingredients, which at the same time have high sensory qualities and contain bioactive natural compounds. One of the most important sources for obtaining natural bioactive compounds are plants, rich in phenolic compounds, carotenoids, vitamins, which can inhibit or slow down the growth of bacteria, yeasts and molds.

The results of the research will lead to the production of dairy products with bioactive compounds and functional ingredients from plant raw materials (colorants, antioxidants, natural preservatives) that can contribute to the health and well-being of the population.