

**MD.8.**

<b>Title</b>	<b>Process of obtaining a butter-like spread based on sweet cream</b>
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<b>Patent no.</b>	Patent application no. S 2017 0126 / 2017; 2017.12.08
<b>Description EN</b>	<p>The process of obtaining a butter-like spread based on sweet cream refers to the food industry, especially to butter-like spreads with a high content of <math>\omega</math>-3 and <math>\omega</math>-6 essential fatty acids. According to the process, the emulsion formed from vegetable lipids with up to 75% polyunsaturated fatty acids (<math>\omega</math>-3 and <math>\omega</math>-6), pasteurized skim milk and emulsifier is mixed with a sweet cream, matured at 3...7°C and beaten. As a result, it is obtained a spread with 19...46% polyunsaturated fatty acids, which is washed, homogenized and packaged.</p> <p>High nutritional value and safety butter-like spread is obtained because chemical treatments as hydrogenation, trans-isomerization are excluded.</p>
<b>Class no.</b>	3. Agriculture and Food Industry

INTERNATIONAL EXHIBITS