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FUNCTIONAL PATES FORTIFIED WITH VEGETABLE EXTRACTS

Pateuri funcționale fortificate cu extracte vegetale

The pates currently produced are high-calorie homogenised products, with a high fat content (two or more times the protein content). Despite the importance of meat consumption, there has been an increase in the number of people adopting a vegetarian diet with a wide range of foods. Traditional recipes of pates are evaluated mainly by organoleptic indicators and energy value without taking into account the balance of the product in terms of chemical composition, therefore they do not always meet the norms of average nutrition. The addition of fat-soluble extracts significantly increases the nutritional value of the product, antioxidant activity, affects the safety of the product, reducing the growth of microorganisms.

The article is devoted to the necessity of developing new approaches to the possibility of using biologically active substances in vegetable pates. The replacement of flavouring ingredients, colouring ingredients and preservatives by extracts of vegetable raw materials is proposed. The expediency of using ultrasonic extracts in the development of new functional pates to improve their consumer properties and storability is shown.

The influence of fat-soluble pumpkin extract (in the ratio of 1-7%) on physicochemical, organoleptic and microbiological parameters of vegetable pates based on lentils was studied. According to the results of the study, the optimal concentration of fat-soluble extract, allowing to increase antioxidant and antimicrobial activity, improve texture and organoleptic characteristics, was 5%. The new technology made it possible to exclude heat treatment of the finished product and, as a consequence, to preserve the whole spectrum of bioactive substances.

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