



Effect of lipophilic sea buckthorn extract on cream cheese properties

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Abstract

The aim of this study was to evaluate the physico-chemical, microbiological, sensory properties and antioxidant activity of the functional cream cheese prepared with lipophilic extracts of sea buckthorn (*Hippophae rhamnoides* L.). The first step of the research consisted of an evaluation of the physico-chemical characteristics and the antioxidant capacity of the sea buckthorn lipophilic extracts. The sea buckthorn extracts had a significant antioxidant capacity ($67.04 \pm 2.67\%$), a content of total carotenoids of $8.27 \pm 0.01 \text{ mg L}^{-1}$ and a content of total polyphenols of $1842.86 \pm 1.41 \text{ mg}/100 \text{ g}$ dry vegetal material. The addition of the sea buckthorn extracts did not negatively affect the fresh cream cheese's sensory characteristics. The addition of sea buckthorn extracts to the cream cheese resulted in an increase of antiradical activity and dry matter content, a decrease in acidity and higher growth inhibition of germs.