

## **STUDY ABOUT THE QUALITY OF SOME SWEET PEPPER JAM ASSORTMENTS**

Gabriela CONSTANTINESCU  
Amelia BUCULEI

*"Ștefan cel Mare" University of Suceava, Romania*

Jam is a product obtained by incorporating fruits / vegetables (whole or divided) into a mass of concentrated, unglazed syrup. The raw material is fresh fruits or vegetables of the highest quality, from a single species. Consumption of hot pepper jam would be beneficial for people who are deficient in vitamin K in the body. Vitamin K is needed by the body from several points of view. In addition to contributing to the blood clotting process, it has other benefits: it can improve cognitive functions, help maintain heart health, maintain bone health.

The basic manufacturing operation is boiling, which is a complex process of diffusion and osmosis between fruits / vegetables and sugar syrup. The important place occupied by these foods in human food is determined by the fact that they are important sources of carbohydrates, vitamins, mineral salts and other substances formed in the process of photosynthesis and which have a beneficial role for the body. Depending on the raw material used, the vegetable jam can be obtained from: hot peppers, gogonele, pumpkin, carrot, spinach. Hot pepper jam is made from hot peppers and capsicums preserved in a concentrated sugar syrup with the addition of citric acid.

The aim of this paper is a research based on the sensory and physical-chemical analysis of the hot pepper jam product produced by different companies. Following the research, the 5 types of jam analyzed, correspond to STAS from an organoleptic and physico-chemical point of view and at the same time I can say that it has some health benefits. "Arovit" jam has an ash content of 5%, much higher than the rest of the samples. This is due to the fact that the jam also had pepper seeds in its composition. Following the determination of the mineral substances at EDX we notice that all 5 samples have a high K content (77-84%), they also contain Ca (8-10%) and P (6-9%). Homemade jam, "La gura sobei" jam and "Delicii" jam obtained the rating "very good" after the organoleptic examination, and the other 2 samples obtained the rating "good".