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Organization	Public Institution Practical Scientific Institute of Horticulture and Food Technology
Patent / patent application title	PROCESS FOR APPLE ACIDIFIER OBTAINING
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Patent / patent application N°	No. 1762/ s 2018 0026
Description	<p>Invenția se referă la industria alimentară. Procedeeul, include prelucrarea primară a merelor, zdrobire, încălzire pînă la temperatura de 50°C și tratarea cu enzime pectolitice+amilotice timp de 1 oră, presare, deburbare, limpezire și filtrare, tratare termică la 60°C timp de 20 min., ambalare și ermetizare, în varianta producerii acidifiantului concentrat după tratarea termică are loc concentrarea pînă la 55°Brix, apoi ambalare și ermetizare, urmate de pastuerizare și răcire.</p> <p>The invention relates to the food industry, in particular to processes for apple acidifier obtaining in native and concentrated forms. Process apple acidifier obtaining, according to the invention, includes primary apple processing, crushing, heating up to temperature of 50°C and treatment with pectolytic + amyloitic enzymes for 1 hour, pressing, deburring, clarifying and filtering, heat treatment at 60 °C for 20 min., packing and sealing, in case of concentrated acidifier production it must be evaporated at the 55°Brix concentration, then packaging and sealing, followed by pasteurization and cooling.</p>
Domain	Food products and technologies-food bio-security