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Title: COMPOSITIONS AND METHOD FOR PRODUCING COZONAC WITH SPONTANEOUS FLORA SOURDOUGH

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Category: H

Purpose: *Development of pastry and bakery products based on spontaneous flora sourdough - field of research in accordance with the requirements of the European Union - in order to directly improve the nutritional benefits of cereals, reduce allergens, toxic compounds and increase food safety of products.*

Solution: Elaborating spontaneous flora sourdough powder from wheat flour or sorghum flour (Sorghum Oryzoidum), with a stable texture of the finished product, higher nutritional and sensory characteristics (especially for cozonac obtained from sorghum flour), but also expanding the range of pastries with spontaneous flora sourdough from different flours, as well as developing products for people with disorders related to gluten consumption.

Advantages of the composition:

- *The use of spontaneous flora sourdough powder from wheat flour or sorghum flour, does not involve refrigeration equipment for its storage;*
- *Easy dosing of spontaneous flora sourdough powder;*
- *The possibility to use the spontaneous flora sourdough from soriz flour in the elaboration of gluten-free products;*

- *Improving the taste and aroma of the finished product by using spontaneous flora sourdough from soriz flour;*
- *Reduced amount of sugar compared to the nearest solution;*
- *Without the use of preservatives.*

Advantages of the process:

- *Good rheological properties of the dough due to long fermentation and, respectively, the ability to bind water, swelling of starch and solubility of pentosans.*
- *Stable texture properties, with a well-preserved shape even after cooling the cozonac, which do not require suspension to keep the convex shape after baking (as in Italian panettone);*
- *Fine but rich aroma and taste, due to the long fermentation time (32 hours) compared to the nearest solution (19 hours), and as a result the formation of metabolites and amino acids takes place;*
- *Long shelf-life of the product (over 30 days without the use of preservatives or special storage conditions), which is due to the inhibitory effect of organic acids (formed during fermentation) on molds;*

State of development: patent granted. Implemented at the enterprise "Art_PROECO S.R.L."

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