

PROCESS FOR PRODUCING A FUNCTIONAL CURD CREAM

Ghendov-Moșanu Aliona, *dr. conf. univ.*; Popescu Liliana, *dr. conf. univ.*; Sturza Rodica, *dr. hab., prof. univ.*;
Lung Ildiko, *dr.*; Opriș Ocsana-Ileana, *dr.*, Soran Maria-Loredana, *dr.*

Goal:

Manufacture of functional curd cream with high biological value without food additives of synthetic origin and containing liposoluble extract of berries (sea buckthorn or rose hip or hawthorn).

Solution:

The process for producing a functional curd cream includes comprises mixing the curds with a fat content of 0...5% with pasteurized cream with a fat content of 35...50% and salt, pasteurizing the mixture at a temperature of 72...77°C, adding a liposoluble extract of sea buckthorn or hips, or haws with concentration of carotenoids of 20...54 mg/L, in an amount of 0.4...3.0%, stirring and cooling to a temperature of 2...6°C.

Patent
MD 1290 Z
30.06.2019

Advantages:

1. Increasing the biological value of the functional curd cream;
2. Increasing the shelf life;
3. Diversification of the assortment range.

Stage:

Semi-industrial prototype.

FUNCTIONAL CURD CREAM

SEA BUCKTHORN



ROSE HIP



HAWTHORN

