UNIVERSITATEA TEHNICĂ A MOLDOVEI

AMELIORAREA CALITĂŢII ALIMENTELOR PRIN BIOTEHNOLOGIE ŞI INGINERIE ALIMENTARĂ

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Monografia colectivă *„Ameliorarea calităţii şi siguranţei alimentelor prin biotehnologie şi inginerie alimentară”* a fost realizată în cadrul proiectului cu cifrul *20.80009.5107.09* „Ameliorarea calităţii şi siguranţei alimentelor prin biotehnologie şi inginerie alimentară” din cadrul Programului de Stat (2020-2023) Prioritatea strategică *II „Agricultură durabilă, securitate alimentară şi siguranţa alimentelor”*.

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Lucrarea este destinată specialiștilor din industria alimentară, domeniul vitivinicol, operatorilor economici care se ocupă cu producerea și procesarea materiilor prime horticole, de promovare și marketing. Sunt analizate diferite aspecte de sporire a valorii biologice a produselor alimentare prin aplicarea tehnologiilor avansate de protecție a compușilor biologic activi în timpul fabricării și păstrării. Concepția de bază constă în valorificarea componentelor naturale din materii prime vegetale prin metode eficiente de tratare, extracție și încorporare în matricea alimentelor. Sunt elucidate multitudinea factorilor, care pot influența calitatea produselor – influența factorilor tehnologici, metode de stabilizare și protecție a activității biologice a componentelor hidro- și liposolubile, optimizarea proceselor tehnologice de fabricare și păstrare. Tehnologiile propuse iau în considerare și posibilele modificări de textură și senzoriale, deoarece consumatorul reprezintă evaluatorul final al produselor alimentare.
Monografia colectivă *„Ameliorarea calităţii şi siguranţei alimentelor prin biotehnologie şi inginerie alimentară”* este recomandată drept manual pentru studenții ciclului II (Masterat) și III (Doctorat) ale Facultăților Tehnologia Alimentelor și Științe Agricole, Silvice și ale Mediului.

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CUPRINS

	CAPITOLUL I. INFLUENȚA PARAMETRILOR TEHNOLOGICI ASUPRA ACTIVITĂȚII ANTIOXIDANTE A SUBSTANȚELOR BIOLOGIC ACTIVE ȘI A CALITĂȚII PRODUSELOR ALIMENTARE	6
	Elena CRISTEA, Viorica BULGARU, Aliona GHENDOV-MOŞANU, Rodica STURZA, Liliana POPESCU, Natalia NETREBA	
1.1.	Influența tratamentelor termice, temperaturii de păstrare, pH-ului și forței ionice asupra activității antioxidante și parametrilor de culoare CIELab ai extractului de scoruș	8
1.2.	Influența tratamentelor termice, temperaturii de păstrare, pH-ului și forței ionice asupra activității antioxidante și parametrilor de culoare CIELab ai extractului de măceș	12
1.3.	Influența parametrilor tehnologici asupra indicilor de calitate și a parametrilor de textură a cărnii de bovină maturată prin uscare	17
	Bibliografie	28
	CAPITOLUL II. STABILIZAREA PROPRIETĂȚILOR SENZORIALE ȘI ACTIVITĂȚII BIOLOGICE A SUBSTANȚELOR BIOLOGIC ACTIVE DIN COMPOZIȚII ALIMENTARE	34
	Iuliana SANDU, Alexandra SAVCENCO, Alexei BAERLE, Pavel TATAROV, Artur MACARI	
2.1.	Stabilizarea gustului și culorii miezului de nuci prin defenolizarea peliculei	34
2.2.	Protecția activității biologice a semințelor prin acoperirea cu compoziții comestibile biopolimerice	44
2.3.	Studierea influenței factorilor tehnologici asupra stabilității coloranților naturali în sisteme-model alimentare	48
	Bibliografie	55
	CAPITOLUL III. VALORIFICAREA SUBSTANȚELOR BIOLOGIC ACTIVE SI A BIOPOLIMERILOR DIN DEȘEURI AGROINDUSTRIALE	58
	Angela GUREV, Tatiana CEȘKO, Alexei BAERLE, Veronica DRAGANCEA, Aliona GHENDOV-MOȘANU, Rodica STURZA, Natalia NETREBA, Olga BOEȘTEAN, Svetlana HARITONOV	
3.1.	Obținerea și caracterizarea extractelor lipofile și hidrofile din semințele tescovinei de *Feteasca Neagră*	58
3.2.	Aplicarea metodelor neconvenționale de extracție a pectinei din tescovina de mere	65
	Bibliografie	80
	CAPITOLUL IV. MODELAREA MATEMATICĂ ȘI OPTIMIZAREA PROCESELOR DE DESHIDRATARE A PRODUSELOR VEGETALE	89
	Mihail BALAN, Vitali VIȘANU, Natalia ȚISLINSCAIA, Leonid IVANOV, Tatiana BALAN, Mihail MELENCIUC, Victor POPESCU, Igor GÎDEI, Andrei-Victor SANDU, Natalia NETREBA, Olga BOESTEAN, Dinu ȚURCANU	
4.1	Optimizarea parametrilor tehnologici de uscare a semințelor de struguri	89
4.2.	Optimizarea parametrilor tehnologici ai procesului de uscare a fructelor de piersic	101

4.3	Modelarea matematică a procesului de uscare a semințelor de struguri și a produselor vegetale cu microunde	109
4.4	Modelarea matematică a procesului de uscare cu microunde a produselor vegetale	111
	Bibliografie	115
	CAPITOLUL V. TEHNOLOGII DE FABRICARE A PRODUSELOR FĂINOASE FUNCȚIONALE CU ADAOSURI VEGETALE	118
	Nadejda TURCULEȚ, Valentina BANTEA-ZAGAREANU, Elena CRISTEA, Aliona GHENDOV-MOȘANU, Rodica STURZA, Angela GUREV, Veronica DRAGANCEA, Olga DESEATNICOVA, Olga BOEȘTEAN, Adelina DODON	
5.1	Aplicarea pulberii de cătină în fabricarea pâinii din făină de grâu	118
5.2.	Compoziții alimentare din făinuri fortificate cu spirulină	123
	Bibliografie	131
	CAPITOLUL VI. TEHNOLOGII DE FABRICARE A PRODUSELOR LACTATE FERMENTATE CU ADAOSURI VEGETALE	136
	Viorica BULGARU, Tatiana CUȘMENCO, Liliana POPESCU, Tatiana CEȘKO, Alexandra SAVCENCO, Alexei BAERLE, Ruslan ȚĂRNA, Artur MACARI, Rodica STURZA, Aliona GHENDOV-MOȘANU, Elisaveta SANDULACHI, Angela GUREV, Pavel TATAROV	
6.1.	Proprietăți reologice și de textură ale iaurtului din amestec de lapte de capră și de vacă cu fructe	136
6.2.	Evoluția indicatorilor fizico-chimici și a proprietăților funcționale ale iaurtului cu fructe în timpul depozitării	141
6.3.	Rolul fructelor de pădure în asigurarea calității și siguranței iaurtului din lapte de capră și de vacă	149
6.4.	Utilizarea tescovinei de mere în fabricarea iaurtului	153
6.5.	Evaluarea stabilității iaurtului cu colorant natural din petale de șofrănel (*Carthamus tinctorius* L.) în procesul de depozitare	159
	Bibliografie	165
	CAPITOLUL VII. TEHNOLOGII DE STABILIZARE A PRODUSELOR LIPIDICE CU EXTRACTE VEGETALE LIPOSOLUBILE	173
	Violina POPOVICI, Tatiana CAPCANARI, Rodica STURZA, Aliona GHENDOV-MOȘANU, Iurie SUBOTIN, Raisa DRUTA	
7.1	Cercetarea caracteristicilor fizico-chimice și a potențialului antioxidant a uleiurilor îmbogățite cu extracte liposolubile	174
7.2	Mecanismul oxidării lipidelor	175
7.3	Caracteristica fizico-chimică a extractelor liposolubile din fructi de pădure	179
7.4	Cercetarea stabilității oxidative a uleiurilor cu extracte liposolubile pe parcursul stocării	182
7.5	Cercetarea intensității de formare a produselor oxidării lipidice	186
7.6	Evoluția cantitativă a produșilor oxidării lipidice	194
	Bibliografie	199

	CAPITOLUL VIII. SUBSTITUIREA COLORANȚILOR SINTETICI ÎN PRODUSE DE COFETĂRIE CU EXTRACTE ȘI PULBERI VEGETALE	203
	Aliona GHENDOV-MOȘANU, Iuliana SANDU, Mihail MAZUR, Valentina BANTEA-ZAGAREANU, Alexei BAERLE, Elena CRISTEA, Rodica STURZA	
8.1.	Utilizarea aroniei in fabricarea maselor de cofetărie	203
8.2.	Utilizarea fructelor de *Rosa canina* L. în producerea bomboanelor de tip marshmallow	210
8.3.	Evaluarea calității irisului cu îndulcitori și colorant din pielița miezului de nucă (Brown 7)	214
	Bibliografie	223
	CAPITOLUL IX. OPTIMIZAREA PROCESULUI DE FERMENTARE A STRUGURILOR ÎN VEDEREA MAJORĂRII CONȚINUTULUI DE SUBSTANȚE BIOLOGIC ACTIVE	230
	Ecaterina COVACI, Anatol BALANUȚĂ, Iurie SCUTARU, Aliona SCLIFOS	
9.1.	Cuantificarea conținutului de substanțe biologic active în soiurile autohtone	230
9.2.	Elaborarea tehnologiei complexe de prelucrare a strugurilor din soiurile autohtoni cu obținerea vinurilor cu conținut majorat de substanțe biologic active	247
	Bibliografie	265

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CAPITOLUL I.

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CAPITOLUL IX.

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