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**ИСПОЛЬЗОВАНИЕ ДРОЖЖЕВОГО ОСАДКА
ВИНОДЕЛИЯ С ЦЕЛЬЮ РАЗРАБОТКИ
ПИЩЕВЫХ ПРОДУКТОВ
С ДОБАВЛЕННОЙ СТОИМОСТЬЮ**

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**МИНИСТЕРСТВО ОБРАЗОВАНИЯ И ИССЛЕДОВАНИЙ РЕСПУБЛИКИ
МОЛДОВА
ТЕХНИЧЕСКИЙ УНИВЕРСИТЕТ МОЛДОВЫ
ФАКУЛЬТЕТ ПИЩЕВЫХ ТЕХНОЛОГИЙ
ДЕПАРТАМЕНТ ПИЩЕВЫХ ПРОДУКТОВ И ПИТАНИЯ**

Допущен к сдаче
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**Использование дрожжевого осадка виноделия с
целью разработки пищевых продуктов с
добавленной стоимостью**

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АННОТАЦИЯ

Тема: Использование дрожжевого осадка виноделия с целью разработки пищевых продуктов с добавленной стоимостью

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Дипломная работа студента Andronic Pavel, группы MRSC – 221, на тему «Использование дрожжевого осадка виноделия с целью разработки пищевых продуктов с добавленной стоимостью» по специальности – Технология пищевых продуктов, г Кишинев, 2024.

Структура дипломной работы: введение, три главы, вывод по третьей главе, основной вывод, библиография включает 38 источников, (48 страниц основного текста, 11 рисунков, 8 таблиц). В дипломной работе рассмотрены основные теоретические и практические вопросы, связанные с целью разработки пищевых продуктов с добавленной стоимостью.

В данной работе преследовалась цель изучения и анализа использования дрожжевого осадка виноделия местных сортов винограда Fetească Regală, Rară Neagră, Viorica, Riton и домашнее вино как основной побочный продукт виноделия, с целью получения обогащенных пищевых продуктов с улучшенными антиоксидантными и органолептическими характеристиками. Так же на основе литературного обзора разработать дальнейшую схему исследований, которая включит различные методы: физико-химические и микробиологические .

Дипломная работа представляет собой комплексное исследование, направленное на оптимизацию процессов производства и расширение рынка сбыта продукции винодельческих предприятий. Полученные результаты могут найти применение как в виноделии, так и в пищевой промышленности в целом, способствуя созданию инновационных и конкурентоспособных продуктов с повышенной добавленной стоимостью.

REZUMAT

Subiect: Utilizarea drojdiei de vin pentru a dezvolta produse alimentare cu valoare adăugată

Autor: student grup MRSC - 221, Andronic Pavel

Conducator: dr..conf. univ., Chirsanova Aurica

Teza studentului Andronic Pavel, grupa MRSC – 221, cu tema « **Utilizarea drojdiei de vin pentru a dezvolta produse alimentare cu valoare adăugată** » la specialitatea – Tehnologia alimentară, Chișinău, 2024.

Structura tezei: introducere, trei capitole, concluzie la al treilea capitol, concluzie principală, bibliografia cuprinde 38 de surse (48 de pagini de text principal, 11 figuri, 8 tabele). Teza examinează principalele probleme teoretice și practice legate de scopul dezvoltării produselor alimentare cu valoare adăugată.

Această lucrare a avut ca scop studierea și analizarea utilizării sedimentului de drojdie din vinificație a soiurilor autohtone de struguri Fetească Regală, Rară Neagră, Viorica, Riton și vinul de casă ca principal subprodus al vinificației, în vederea obținerii de produse alimentare fortificate cu antioxidanți și îmbunătățiri îmbunătățite. caracteristicile organoleptice. De asemenea, pe baza analizei literaturii de specialitate pentru a dezvolta o schemă de cercetare ulterioară care va include diverse metode: fizico-chimice și microbiologice.

Teza este un studiu cuprinzător care vizează optimizarea proceselor de producție și extinderea pieței pentru produsele vinării. Rezultatele obținute pot fi folosite atât în vinificație cât și în industria alimentară în general, contribuind la crearea de produse inovatoare și competitive cu valoare adăugată sporită.

ANNOTATION

Subject: Using wine yeast lees to develop value-added food products

Author: student MRSC - 221, Andronic Pavel

Mentor: doc. conf. univ Chirsanova Aurica

Thesis of student Andronic Pavel, group MRSC – 221, on the topic « **Use of yeast lees from winemaking for the purpose of developing value-added food products**» in the specialty – Food Technology, Chisinau, 2024.

Structure of the thesis: introduction, three chapters, conclusion to the third chapter, main conclusion, bibliography includes 38 sources (48 pages of main text, 11 figures, 8 tables). The thesis examines the main theoretical and practical issues related to the goal of developing value-added food products.

This work aimed to study and analyze the use of yeast sediment from winemaking of local grape varieties Fetească Regală, Rară Neagră, Viorica, Riton and homemade wine as the main by-product of winemaking, in order to obtain fortified food products with improved antioxidant and organoleptic characteristics. Also based on literature review to develop a further research scheme that will include various methods: physicochemical and microbiological.

The thesis is a comprehensive study aimed at optimizing production processes and expanding the market for the products of wineries. The results obtained can be used both in winemaking and in the food industry in general, contributing to the creation of innovative and competitive products with increased added value.

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