

PROCEDURE FOR OBTAINING THE NON-ALCOHOLIC BEVERAGE

BOIȘTEAN Alina¹; CHIRSANOVA Aurica¹; REȘITCO Vladislav¹; STURZA Rodica²; DESEATNICOVA Olga¹; CAPCANARI Tatiana¹.

**Technical University of Moldova, Faculty of Food Technology, Food and Nutrition Department¹
Technical University of Moldova, Faculty of Food Technology, Oenology and Chemistry Department²**

Goal:

The goal is to use white wine vinegar as a preservative to produce a soft drink based on local raw materials and without the use of artificial additives

Solution:

The solution is to capitalize on local raw materials, to be directed to the production of a new product such as soft drinks and white wine vinegar as a natural preservative

Advantages:

The problem solved by the invention consists in the improvement of the nutritional value and the widening of the assortment of non-alcoholic beverages and respectively the widening of the circle of consumers. The advantage obtained by the invention is the use of local fruits / berries without heat treatment, so the drinks are enriched with vitamins such as: vitamin C, vitamin A, vitamin K, folic acid, etc. and minerals such as K, Ca, Mg, P, etc.

**Patent nr:
MD 1630 Y
Published in
BOPI no.
7/2022**

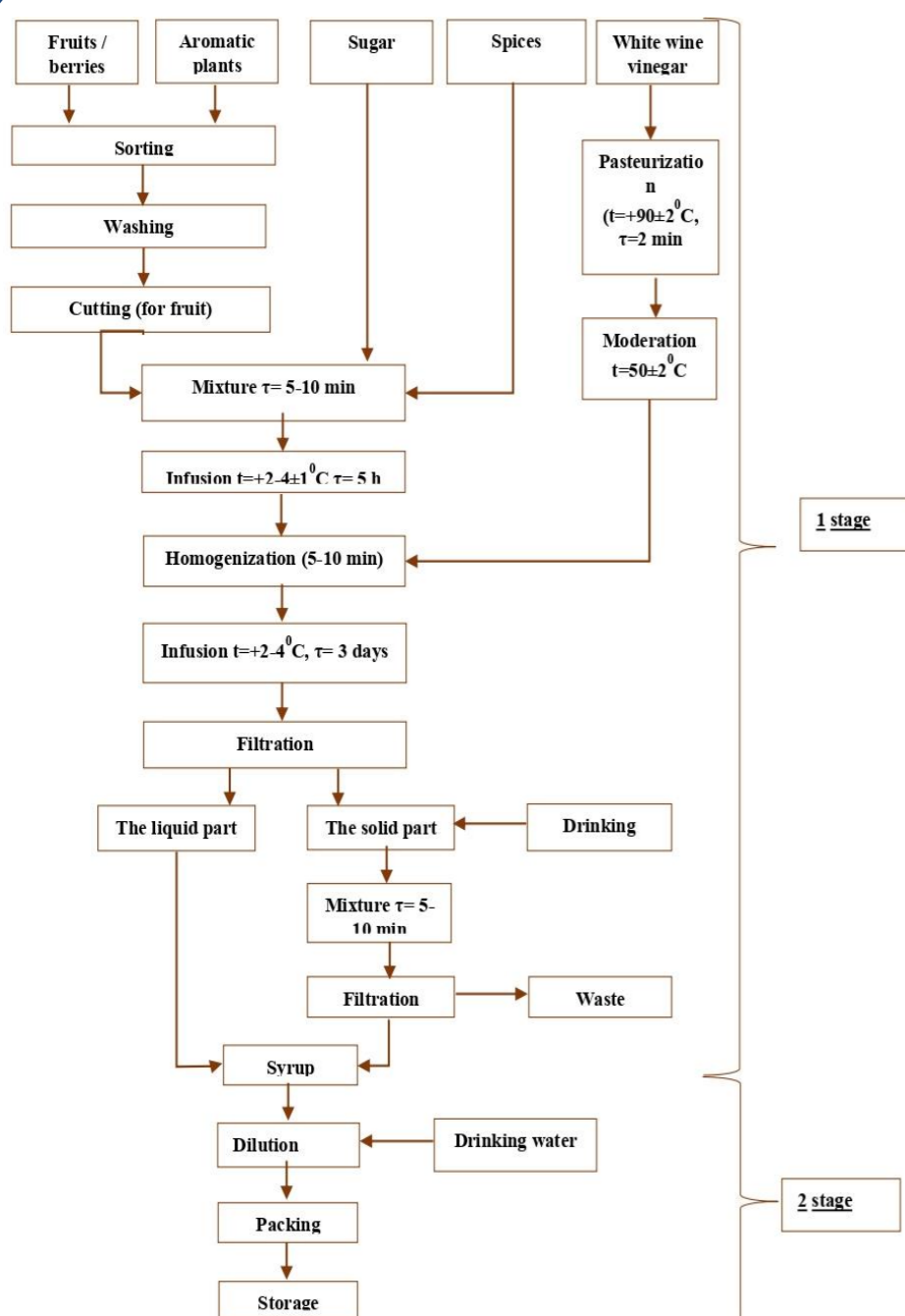


Figure 1. Technological scheme for obtaining a non-alcoholic beverage



Figure 2. Organoleptic analysis of beverages non-alcoholic beverages

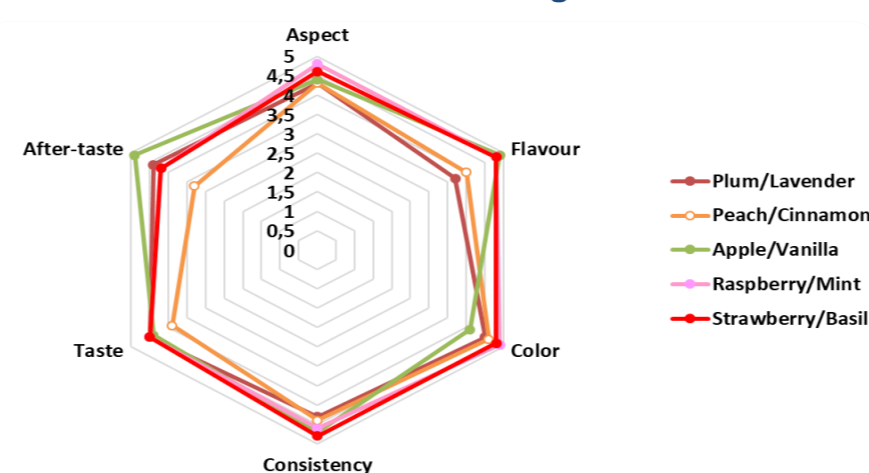


Figure 3. Spider-graph for the sensory profile of beverages samples.



The Republic of Moldova has a high potential for the production of fruits and grapes for industrial processing. For fresh consumption, no more than 60% of the fruit harvest is harvested and exported, the rest is directed to industrial processing. Taking into account the fact that the market of the Republic of Moldova is saturated with juices and wines, and their prices for export decrease year by year, due to the high competition with other producers, it is appropriate that part of the fruits and grapes be directed to the production of a product new as is the non-alcoholic drink with natural vinegar as a natural preservative.

The research was funded by State Project

20.80009.5107.09 "Improving quality and safety of food through biotechnology and food engineering" running at Technical University of Moldova.