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Technical University of Moldova,
Department of Food Technology

ELABORATION AND IMPLEMENTATION OF GOAT MILK ICE CREAM TECHNOLOGY WITH INCREASED NUTRITIONAL AND BIOLOGICAL VALUE AT SRL MELLANG&COMPANI

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Scope:

The study of the well-balanced chemical composition of goat's milk and of the local nonlactic raw materials, with high nutritional and biological value impact on the particularities of the ice cream manufacturing technology..

Best Project of
Innovation and
technological
transfer
of 2019

Solution:

Development of goat milk ice cream manufacturing technology with the addition of dried fruits, nuts, and its implementation at Mellang & Compani.

Advantages:

- The use of local goat's milk as the main raw material in the manufacture of ice cream, due to its well-balanced chemical composition, high digestibility and nutritional, curative, toning, and anti-infective properties, which make it superior to cow's milk;
- Ъ Reducing the problem of local goat's milk valorisation on an industrial scale in "goat's milk products", by collecting goat's milk from goat farms, individual households;
- Ъ Use of local non-lactic raw materials (nuts, almonds, dried fruits) with increased nutritional and biological value;
- Ъ Establishing the composition of the ice cream mix with increased nutritional and biological value based on the chemical composition of goat's milk and local non-lactic raw materials (dried fruits, nuts, almonds);
- Ъ Establishing the influence of goat's milk on the specific technological parameters of the ice cream manufacturing process;
- Ъ Establishment of quality indices for goat's milk ice cream with increased biological and nutritional value;
- Ъ In the Republic of Moldova, the manufacture of goat's milk ice cream with increased nutritional and biological value due to the use of local non-dairy products (nuts, almonds, dried fruits) is a first in the dairy industry, with definite advantages both nutritionally and economically.

Stage:

Development of goat milk ice cream manufacturing technology with increased nutritional and biological value based on research results of the influence of the raw materials composition on the parameters of manufacturing technology.

Goat's milk ice cream with the addition of dried fruit or nuts.