THE TECHNOLOGICAL PROCESS IN OBTAINING CREAM LIQUEUR

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Abstract: The description of technological process in obtaining Cream Liqueur at the outset animal or vegetable and some another assortments derived from this.

INTRODUCTION

The product Liqueur cream it is an alcoholic drink which is based on alcohol outcomed from different fermentated raw materials (cereals, molasses) on which is added soften water, food edulcorations (sugar, glycerine, honey been), milk powder, cream and thickening and stabilizer agents.

MATERIAL AND METHOD

The raw materials and the other materials which are used on preparing this liqueur must be adequate on valid technical standards.

Table 1. Raw materials used in obtaining 1 liter of product

<table>
<thead>
<tr>
<th>RAW MATERIALS</th>
<th>UM</th>
<th>SPECIFICALLY CONSUMPTION/ UM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ethyl alcohol nourishment refined 96%</td>
<td>liters</td>
<td>0.187</td>
</tr>
<tr>
<td>Sweet cream 32%</td>
<td>Kg</td>
<td>0.468</td>
</tr>
<tr>
<td>Refined sugar</td>
<td>Kg</td>
<td>0.250</td>
</tr>
<tr>
<td>Defeat milk powder</td>
<td>Kg</td>
<td>0.050</td>
</tr>
<tr>
<td>Thickening agent</td>
<td>Kg</td>
<td>0.003</td>
</tr>
<tr>
<td>Emulsifiers</td>
<td>kg</td>
<td>0.002</td>
</tr>
</tbody>
</table>

The recepee’s components are introduced for cupellation in the next order: first is introduced the sugar and milk powder and then the cream. The composition is mixed up and then is introduced the emulsifier, the thickening agent; the next raw material introduced for mixing is the ethyl alcohol. In obtaining another types or liqueurs is added specificall ingredients such as: replacing the cream with vegetal cream, flavours and dyes or the wather replacement with fruits.

All the production process must be executed in special places, clean and hygienised. The checking of organoleptic and physico – chemical properties are made after 12 hours for stabilization which is realized tasting and laboratory analysis for adjusting the product.

The antiquation is made for 7 days in a pot kept up at room temperature, starting from the day of production. Towards the soaking all the components are mixted up and the product is highly homogeneous and the bouquet is obtained.
After the antiquation period the physico-chemical unalterables are analysed and the stability tests are executed. After the results the fabrication batch is approved.

Fig. 1 Obtaining cream liqueur

RESULTS AND DISCUSSIONS

Considering the fact that the new tendency from UE and from the entire world requires mandatory clause in food processing that of obtaining ecological and allergenic products, I decided to conceive this recipe. I used ecological raw materials and vegetable cream for people who are allergic at lactose.

CONCLUSIONS

The cream liqueur can be used such as base in obtaining various types of liqueurs if we add flavours and dyes, fruit juice.

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