Obtaining and Characterization of Flux-Based Products

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Bulletin UASVM Food Science and Technology 72(2) / 2015
ISSN-L 2344-2344; Print ISSN 2344-2344; Electronic ISSN 2344-5300
DOI: 10.15835/buasvmcn-fst:11620

ABSTRACT
The purpose of creating this assortment was to remind the public of a long forgotten sugar based product, with a high-energy value and which can be easily associated both with plain or mineral water consumption. In addition, we have taken into consideration the well-known “home-made” and “vintage” concepts. The purpose of this scientific research is to obtain a laboratory created product, as well as obtaining both the cocoa and the lemon sorbet. In the technological process, this type of products can be redefined under a new form. The great advantage comes with the fact that it does not currently exist on the market and so it can be considered as being a brand new product. The analyses both on the raw materials and on the final deliverable product were done in the Faculty’s laboratories and it was proven to meet the standards.

Keywords: syrup, batter, fondant, sorbet

INTRODUCTION
The Sorbet has Turkish oriental origins. One of the most obvious effects of consuming it is the immediate thirstiness sensation that it cause; a much higher one compared with the effects of simply consuming jam. This is once more a proof of its Asian origins where Moslems designed this substance to generate water consumption and protect the human body of dehydration. The sorbet is a mix of smash fruits, sugar, water and aromatic odour. Our purpose is to bring back to the market a long forgotten sugar-based product with a high-energy value that can be associate with the plain or mineral water consumption.

AIM AND OBJECTIVES
The main objective of this scientific-paper is: the creation of a laboratory sorbet based product, the cocoa sorbet and the lemon sorbet. To meet the targeted objective the scientific study closely followed the actual preparation of the overall product sorbet, the preparation of the individual cocoa and the lime sorbets by documenting the preparation steeps.

MATERIAL AND METHOD
For creating the final product, the following inputs (substances and materials) were used: sugar, glucose, cocoa, citric acid, lemon juice, fondant, confectionery specific tools. As for the technological aspects of the methods, we mention the sorbet preparation, the technological flow analyses and the technological flow for obtaining the final product. Analyses were conducted both on the raw materials and the final product, in order to determinate the humidity and sucrose level (Racolta, 2007, 2008). For the glucose, syrup it was determined the dry matter using the refractometric method and the dextrose levels through the Luff-Schoorl Method. The quality control on the technological flow consists on the monitoring of the sorbet’s syrup preparation.
RESULTS AND DISCUSSION
Table 1 presents the humidity analyses results (0.04%) and the sucrose levels (99.89%). The minimum accepted standard (the Eligibility Conditions) for the sucrose levels reported as the dry matter levels is 99.8%. Our results meet the standards. Table 2 presents the analyses results for: the dry matter level (81.4%) and the dextrose level (37%); both meeting the admissibility standards. Table 3 present the final results for the humidity levels (lemon-12.3%, cocoa-13.56%), the directly reducing sugar level (5%), and the total sugar level (68.8%); all this are in accordance with the standards (the Eligibility Conditions).

CONCLUSION
The obtained results were compared with the ones provided by the Eligibility Conditions and the conclusion is that the results are in accordance with those of the standards. This product can be processed in the production under a new format. Because this product is not currently on the market we can consider it being a new product. This product can be manufactured with different flavours like: lemon and/or other fruits, cocoa, coffee, milk, etc. It is applicable to be produced on the industrial level as well as "home-made" taking into account a minimum condition of having at least a "fondant" equipment.

REFERENCES