

<b>Title</b>	<b>Composition for the Production of Biscuits with High Biological Value</b>
<b>Authors</b>	Boestean Olga, Netreba Natalia, Macari Artur
<b>Institution</b>	<b>Technical University of Moldova</b>
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<b>Description</b>	The invention relates to the food industry, in particular to a composition for the production of biscuits with high biological value. The composition, according to the invention, comprises, in parts by weight: wheat flour 1.0-2.5, fruit seed or fruit seed kernel flour 0.05- 0.6, butter or margarine 0.5-0.7, sugar 0.3- 0.9, chicken eggs 0.2-0.7 and baking soda 0.005-0.012. The result is the use of grape seed flour and / or flour from apricot kernels, obtained by preventive drying of seeds / kernels using a method combined with the use of pulsed microwave currents, grinding them with partial replacement of wheat flour, to obtain a functional preventive product. The advantage of using fruit pit seeds or pits is that they are often considered waste in fruit processing plants. Thus, the losses of enterprises can be reduced due to their subsequent use in the production of confectionery.
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