

MD.9.**Title****Obtainment of jam and confiture type products from fruits with programmed sweet taste grade****Authors**

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Institution**Technical University of Moldova****Patent no.**

Pending patent application

Description EN

The process includes the preparation, cooking of the mix

INTERNATIONAL EXHIBITS

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(raw material, sucrose, and gelling agent), packaging and pasteurization of finite product. A product with programmed sweet taste grade has been obtained, which is included in the limits of 15 up to 20 units, depending on total acidity, pH value of the raw material and on the dry substance content hydro soluble in jam, comfiture.

Class no.

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