



Universitatea Tehnică a Moldovei

VALORIFICAREA GUTUIULUI ÎN OBȚINEREA UNOR LICHIORURI

Studenta:

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Conducător:

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VALORIFICAREA GUTUIULUI ÎN OBȚINEREA UNOR LICHIORURI

Teză de master

Studenta: _____ **Irina ALEXEI, MRSC-211 M**

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REZUMAT

Teza de master cu tema „Valorificarea gutuiului în obținerea unor lichioruri”, realizată de studenta la master Irina ALEXEI, vizează cercetări ce au avut ca obiect de studiu gutuiul de soi autohton (Maria) și a precăutat posibilitățile de valorificare a acestora în vederea obținerii unei băuturi de tip lichior.

Structura tezei: Lucrarea de master include: introducerea, actualitatea temei, 4 capitole, concluzii și recomandări, bibliografie cu 43 titluri citate în teză. Cele patru capitole ale tezei de master includ:

primul capitol - studiul bibliografic cu relatarea succintă a cercetărilor științifice despre gutui, caracteristicile de bază și utilizarea lui; *capitolul doi* în care este relatat obiectul de studiu și metodele de cercetare utilizate pentru a atinge scopul trasat în lucrare. În continuare sunt expuse două capitole cu rezultate și discuții proprii, inclusiv: *capitolul trei* în care sunt prezentate rezultatele unui sondaj realizat și *capitolul patru* în care sunt expuse unele rezultate ale cercetărilor de laborator.

Scopul tezei de master a fost de a studia posibilitatea de valorificare a gutuiului în obținerea unor băuturi de tip lichioruri. Pentru atingerea acestui scop au fost trasate următoarele obiective: de a realiza un studiu bibliografic în vederea scoaterii în evidență a celor mai valoroase surse bibliografice axate pe valorificarea fructelor pentru fabricarea lichiorurilor, identificarea metodelor de lucru și de cercetare, realizarea unui sondaj în vederea elucidării preferințelor utilizării gutuiului și consumului de lichior a consumatorilor din Republica Moldova, obținerea lichiorurilor din sucul de gutui, caracteristica indicilor de calitate a lichiorului elaborat.

Cuvinte-cheie: lichior, consumator, indici de calitate, caracteristici fizico-chimice, indicatori organoleptici.

SUMMARY

The master's thesis with the theme "Utilization of quince in the production of liquors", carried out by the master's student Irina ALEXEI, aims at researches that had as an object of study the quince of the local variety (Maria) and looked for the possibilities of their utilization in order to obtain a liquor type drinks.

Thesis structure: The master's thesis includes: introduction, topicality of the theme, 4 chapters, conclusions and recommendations, bibliography with 43 titles cited in the thesis. The four chapters of the master's thesis include:

the first chapter - the bibliographic study with a brief account of scientific research on quince, its basic characteristics and its use; *the second chapter* in which the object of study and the research methods used to achieve the goal outlined in the paper are reported. Next, two chapters with own results and discussions are presented, including: *chapter three* in which the results of a survey are presented and *chapter four* in which some results of laboratory research are presented.

The purpose of the master's thesis was to study the possibility of valorizing quince in obtaining liquor-type beverages. In order to achieve this goal, the following objectives were drawn: to carry out a bibliographic study in order to highlight the most valuable bibliographic sources focused on the exploitation of fruits for the manufacture of liqueurs, to identify working and research methods, to carry out a survey in order to elucidate preferences the use of quince and the consumption of liquor by consumers from the Republic of Moldova, the obtaining of liquors from quince juice, the characteristics of the quality indicators of the prepared liquor.

Key words: liquor, consumer, quality indices, physico-chemical characteristics, organoleptic indicators.

RÉSUMÉ

La thèse de master sur le thème "Utilisation du coing dans la production de liqueurs", réalisée par l'étudiante Irina ALEXEI, vise des recherches qui avaient pour objet d'étude le coing de la variété locale (Maria) et recherchait les possibilités de leur utilisation pour obtenir une boisson de type liqueur.

Structure du mémoire : Le mémoire de master comprend : introduction, actualité du thème, 4 chapitres, conclusions et recommandations, bibliographie avec 43 titres cités dans le mémoire. Les quatre chapitres du mémoire de maîtrise comprennent :

le premier chapitre - l'étude bibliographique avec un bref compte-rendu de la recherche scientifique sur le coing, ses caractéristiques fondamentales et son utilisation ; *le deuxième chapitre* dans lequel l'objet d'étude et les méthodes de recherche utilisées pour atteindre l'objectif décrit dans le document sont rapportés. Ensuite, deux chapitres avec ses propres résultats et discussions sont présentés, notamment : *le chapitre trois* dans lequel les résultats d'une enquête sont présentés et le *chapitre quatre* dans lequel certains résultats de recherche en laboratoire sont présentés.

Le but du mémoire de maîtrise était d'étudier la possibilité de valoriser le coing dans l'obtention de boissons de type spiritueux. Pour atteindre cet objectif, les objectifs suivants ont été retenus : réaliser une étude bibliographique afin de mettre en évidence les sources bibliographiques les plus précieuses axées sur l'exploitation des fruits pour la fabrication de liqueurs, identifier les méthodes de travail et de recherche, réaliser une enquête afin d'élucider les préférences l'utilisation de coing et la consommation d'alcool par les consommateurs de la République de Moldova, l'obtention d'alcools à partir de jus de coing, les caractéristiques des indicateurs de qualité de l'alcool préparé.

Mots clés : liqueur, consommateur, indices de qualité, caractéristiques physico-chimiques, indicateurs organoleptiques.

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