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**MD.15.****Title**

Manufacturing process of vegetable sponge

**Authors**

MAZUR Mihail, BULGARU Viorica, CELAC Valentin,  
STURZA Rodica, GHENDOV-MOȘANU Aliona

**Institution**

Technical University of Moldova

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**Description**

The invention refers to the food industry, namely to a method of manufacturing vegetable sponge cake based on the water for boiling legumes. The process, according to the invention, includes the preparation of the dough by beating the boiling water of the legumes (chickpeas or lentils or soybeans) with sugar, adding the emulsion obtained from the boiling water (chickpeas or lentils or soybeans) and fat-soluble extract of sea buckthorn berries or rose hips or dogwood, beating until a stable foam is obtained, adding the foam to a mixture of high-quality wheat flour and baking powder, mixing the ingredients, pouring into the baking

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form, baking, cooling and packaging, at the same time it is foreseen to swell the dry legumes in water, boiling the puffed grains (chickpeas or lentils or soybeans) in water, filtering the boiling water, concentrating, cooling, fat-soluble extract is obtained by mixing the powder of sea buckthorn berries, or rose hips, or safflower with sunflower oil deodorized, ultrasonic extraction and subsequent vacuum filtration.