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Preliminary studies concerning development and characterization of non-alcoholic beverages based on malt and fruit juice

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Parbonated drink consumption has become a highly visible and controversial public health and public policy issue. Due to increasing consumer awareness to the importance of healthy nutrition, the market for functional, natural and nonalcoholic beverages is steadily increasing all over the world. Malt is a product made by limited germination of cereal grains, mostly barley, followed by drying of the grain. Malting process, which involves soaking, germination and drying, aims to change grains into malt with high enzymes and vitamins content. Juices are perceived as healthy and as a good source of fortification. However, there is a great opportunity to add additional functional ingredients that can greatly enhance the appeal to consumers. This study aims to develop and characterization a new type of beverages based on malt and fruit juice. Conventionally, malt drink production involves the use of similar raw materials, machinery and procedure as in beer brewing, without fermentation. The beverages were obtained using Pilsen malt and fruit juices, obtained by cold pressing. The technological process consists of two operation: obtaining malt wort and mixing it in different proportions with fruit juice. The beverages were pasteurized and evaluated by the content of bioactive compounds and microbiological parameters, during storage (1-6 months). In order to characterize the new products, several physicochemical analyses were conducted: the antioxidant capacity, vitamin C, polyphenols, proteins and sugar content. During storage there were found slight decrease in bioactive compounds. The functional beverages were organoleptically eva-luated and were found to have sweet taste, a unique flavor and a very pleasant smell. These products target all categories of consumers and represents an ideal snack for those who are concerned about a healthy lifestyle.

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