

New and innovative food production processes with a defined purpose of use

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The main objective was focused at the new and innovative food production processes of plant and animal origin with a defined purpose of use from the health, technological and sensory point of view.

- Design of gluten-free biscuits made from naturally gluten free raw materials intended for celiac, lactose intolerant and diabetic patients. Biscuits were evaluated as acceptable from the sensory and nutritional point of view and met the requirements for quality and healthy food.
- To streamline the process of production of beer and malt beverages various additives of starchy and sugar-yielding replacements were tested for the production of wort, in particular aiming at reduction of costs of the input materials with emphasis on maintaining the optimal extractability of the produced product.
- Different varieties of sea buckthorn were tested for their potential use in the manufacturing of soft drinks with added value. Significant difference in the content of carotenoids, total polyphenol content and the antioxidant activity was assessed.
- In the area of animal products processing the aim of the applied research was to design a framework technological process of production of a whey-unflavoured yoghurt drink for athletes and people suffering from intolerance to lactose, which would meet the nutritional, protective and high sensory requirements.



Acknowledgements: The research leading to these results has received funding from the European Community under project ITEM 26220220180 Building Research Centre „AgroBioTech” and VEGA1/0308/14

