FORMATION OF THE ORGANOLEPTIC CHARACTERISTICS OF MARSHMALLOW WITH HERBAL SUPPLEMENTS OF ROSES

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Improve the food and biological value of confectionery can be due to the use in the production of natural ingredients. Therefore, research aimed at the development of technologies for the production and use of natural colors and flavors in the production of marshmallow is relevant. The aim of the work was the formation of organoleptic characteristics of marshmallow by using herbal supplements of roses. The objects of study were: Kryhas powder from Sudanese rose and its extracts, dried buds of Rose gallica and their extracts, marshmallow, using extracts of Rose gallica and the Kryhas powder from Sudanese rose.

Influence on organoleptic properties of marshmallow of the content of the extract Kryhas powder from Sudanese rose, and the stage of its introduction was investigated. Traditional marshmallow recipe has been taken as a basis. Found that the best organoleptic and physico-chemical parameters observed during the introduction of the extract at the stage of aeration. To determine the total content of substances that determine flavor of plant material, its extracts and finished confection was adapted method of determining the aroma number given in GOST 8756.7-70. It was proved that the addition of 5% Kryhas extract powder from Sudanese rose, and 5% of extract of dried buds of Rose gallica in marshmallow recipe allows to obtain pink product with rose aroma and increased biological value.

Keywords: Kryhas powder, Sudanese rose, Rose gallica, extract, marshmallow, aroma number.