TECHNOLOGY OF CONFECTIONARY GLAZE
WITH THE USE OF GRAPE POWDERS AS AN ALTERNATIVE
TO COCOA POWDER

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In recent years, the use of such semi-finished products as glazing is gaining an increasing demand. Specialists are actively working to increase its nutritional value by introducing non-traditional types of raw materials. The priority direction of the present is the use of secondary raw materials – waste from the production of juices, wines, canned food, etc. One of these types of raw materials are grape seed powders (GSP) and grape seed oilcake (GSOC) produced by Orion Ltd., TM Oleo Vita.

As a result of studies on organoleptic and physico-chemical properties of quality and technological properties, it has been found that the grape seed powders studied have similar properties with cocoa powder and can be used as a substitute for it.

To determine the rational dosage of the selected additives in the technology of confectionery glaze, they were added in the amount of 3.0–7.0% of the total weight of glaze instead of cocoa powder. As a result of the research, it was found that the dosage of grape powders in an amount of more than 7% leads to an increase in the viscosity of glaze. This is probably due to the fact that grape powders, in comparison with cocoa, contain more food fibers, have a more porous structure and have a higher fattening capacity.

New glazes had a pleasant taste, barely cooling, fruity, a pleasant flavor, a pronounced chocolate color, rheological properties as a control sample. During the glazing, the shells of the candies were covered with a thin layer. After cooling, the surface of the glazed products was smooth and characterized by small waves.

The article presents recipes, technological scheme of glaze production with partial replacement of cocoa powder with powder from grape seeds. The given recommendations for adjusting the parameters of the technological process of producing new kinds of glazing and glazing of confectionery products.

Keywords: technology, confectionery glaze, grape seed powder, alternative, cocoa powder.