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12th EUROPEAN EXHIBITION OF CREATIVITY AND INNOVATION**“EUROINVENT”****research project**Technical University of Moldova,
Department of Food Technology

OBTAINING AND STABILIZING DYES, ANTIOXIDANTS AND PRESERVATIVES OF PLANT ORIGIN FOR FUNCTIONAL FOODS

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1. Obtaining and stabilizing colorants, antioxidants and preservatives of vegetable origin from horticultural sources and agro-food industry waste and their implementation in the food industry;
2. Intelligent valorisation of agro-industrial waste by using “green extraction” techniques (eco-extraction with non-pollutant reagents; applying a pulsed electric field, ultrasound and microwave treatments);
3. Extensioning the assortment of functional products from different fields of the food industry (bakery, pasta, confectionery, dairy products).

Result:

1. Manufacturing of functional foods, capable of reducing the impact of oxidative stress and nutritional allergies;
2. Integration of the concept of health-generating foods;
3. Increasing the commercial potential for the food industry.

