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Title

Process for producing semi-finished products of minced mutton

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INTERNATIONAL EXHIBITS

176

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Institution	GUDIMA Angela, MD; COEV Ghenadie, MD.
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Description	The invention relates to food industry, namely to a process for producing semi-finished products of minced mutton. The process, according to the invention, comprises grinding of mutton in a meat grinder with the sieve mesh diameter of 2...3 mm, mixing of minced meat in a mixer with nut grits, food table salt, sodium bicarbonate, fresh garlic, ground black pepper and drinking water, modeling of semi-finished products, packaging and sealing.
EN	The result of the invention consists in obtaining of semi-finished products from sheep minced meat with improved organoleptic and physico-chemical properties and a ameliorated nutritive and biological value of the finite product.
	The result is that oilseed groats from walnuts has a good water binding capacity of 42,2...55,16%. By absorbing water, the meat increases its volume and weight, thus improving the freshness and succulence of the finished product. The result can be obtained using the indicated ingredient ratio.
	The products obtained according to the claimed process are of superior quality with increased biological value and safe for consumption.