

IMPROVING THE QUALITY OF CIDER WITH THE HELP OF NATURAL ANTIOXIDANT AGENTS

Abstract

The main objective of the thesis is the study on the enrichment potential of cider in antioxidant compounds, by using exogenous sources represented by liquid extracts, obtained from plant sources rich in polyphenols and flavonoids.

The extraction of useful substances from the plant matrix and their capitalization in the experimental research part, was possible by pursuing secondary objectives, such as:

- Obtaining cider in laboratory conditions,
- Study of the influence of factors such as the solvent ratio: sample and solvent used on the extraction process from plant sources, in order to prioritize their use for cider enrichment,
- Study of the influence of liquid extracts obtained in the laboratory, by incorporating them into the previously obtained cider,
- Study of the influence of ultrasound treatment on the content of antioxidant compounds for ultrasound samples,
- Carrying out physico-chemical tests to find out about the change in the antioxidant content, The studies undertaken in this research represents directions that can be followed in the field of obtaining and using extracts rich in polyphenols, as well as emerging technologies (such as ultrasound treatments), with applicability to cider.