



“Gheorghe Asachi” Technical University of Iasi, Romania



REVALUATION OF BEER INDUSTRY BYPRODUCTS - MEDICAL IMPLICATIONS

Monica Tulbure^{*1}, Domnica Ciobanu², Adrian Gabriel Feraru³

¹“Gheorghe Asachi” Technical University of Iasi, Faculty of Chemical Engineering and Environmental Protection, Department of Environmental Engineering and Management, 71 Mangeron Blvd., 700050, Iasi, Romania

²University of Bacau, Faculty of Engineering, Department of Food Product Engineering, 157 Calea Marasesti, 600115, Bacau

³“Gheorghe Asachi” Technical University of Iasi, Faculty of Electrical Engineering, Department of Electrical Measurements, 51-53 Mangeron Blvd., 700050, Iasi, Romania

Abstract

One of most important concern for the food specialists is to solve the sociologically impact problems in parallel with the decrease of the pollution degree through the advanced capitalization of byproducts from the food industry.

The paper debates the capitalization of beer industry byproducts known as malt radicles, and their use in the bakery industry, for the obtaining of dietetical bread.

Along the malt radicles, KCl and Prima Pan improver were added to the bread's dough, and the influence of the use of this ingredients was researched for the 650 wheat flour type. The use of malt radicles, KCl and Prima Pan improver has a positive impact on the dough as well as on the bread properties, such as: improving the nutritional value, replacing of Na with K and the modification of α -amylase activity, specific properties of a dietetical bakery product, recommended in heart diseases, like hypertension.

Key words: dietetical bread, hypertension, malt radicles, Prima Pan improver

* Author to whom all correspondence should be addressed: e-mail: