HYDROLATS OFAROMATIC PLANTS IS A PROMISING RAW MATERIAL FOR CONFECTIONERY INDUSTRY

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Recently, the trend of healthy eating and consumers desire to see part of products natural products is very popular. Manufacturers of food products, including confectionery, increasingly prefer plants raw materials with a high content of biologically active substances. Using by hydrolat aromatic plants gives the opportunity to create a new range of confectionery products containing natural flavors, antioxidants, high nutritional and biological value and original organoleptic properties.

Hydrolat – a vapor extraction product that formed during the production of essential oils. Passing through the plant material, water vapor is saturated by water soluble components containing in plants: essential oils, acids, flavonoids, vitamins.

Analysis of consumer preferences showed that all samples were highly evaluated by the organoleptic characteristics of marmalade. Most consumers describe the taste of jujube as a distinct, characteristic for each item, without other flavors. The highest score for quality of taste was marmalade on hydrolat of rose, the smallest – in the hydrolat of lavender.

Keywords: hydrolat aromatic plants, confectionery, jelly jujube.

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