



CHARACTERIZATION OF HIGH PROTEIN RAW TRUFFLES

Murgoi Valentina¹, Bustan Georgiana - Felicia¹, Rusu Mario Daniel¹,
Riviş Adrian¹, Stoin Daniela¹, Velciov Ariana-Bianca^{1*},

Faculty of Food Engineering, Banat's University of Agricultural Sciences and
Veterinary Medicine „King Michael I of Romania” from Timișoara, România

Abstract: The aim of this study was to prepare and analyze the physico-chemical and nutritional properties of some functional products with high nutritional value and rich in protein, namely raw protein truffles. These truffles contain only natural ingredients (dates, hemp seeds, chia seeds, cocoa butter, carob powder), thermally or chemically unprocessed. They are naturally sweet, because of dates, are rich in vitamins, minerals, antioxidants, fibers, proteins, essential fatty acids. They do not contain colours, preservatives, emulsifiers, stabilisers, thickeners, and sweeteners. All these qualities make truffles a superfood. Analyzes were performed on each ingredient and implicit on the finished product in order to find out the nutritional value of a functional product made from super ingredients and to show how this product can improve the performance and quality of the consumer's life.

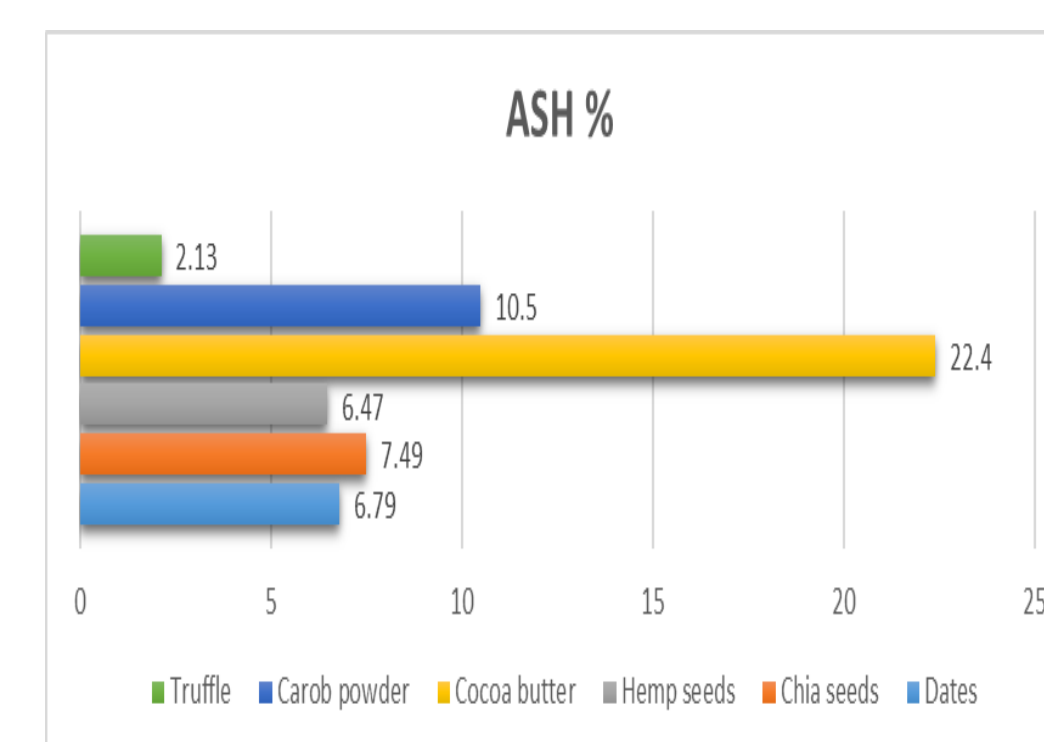
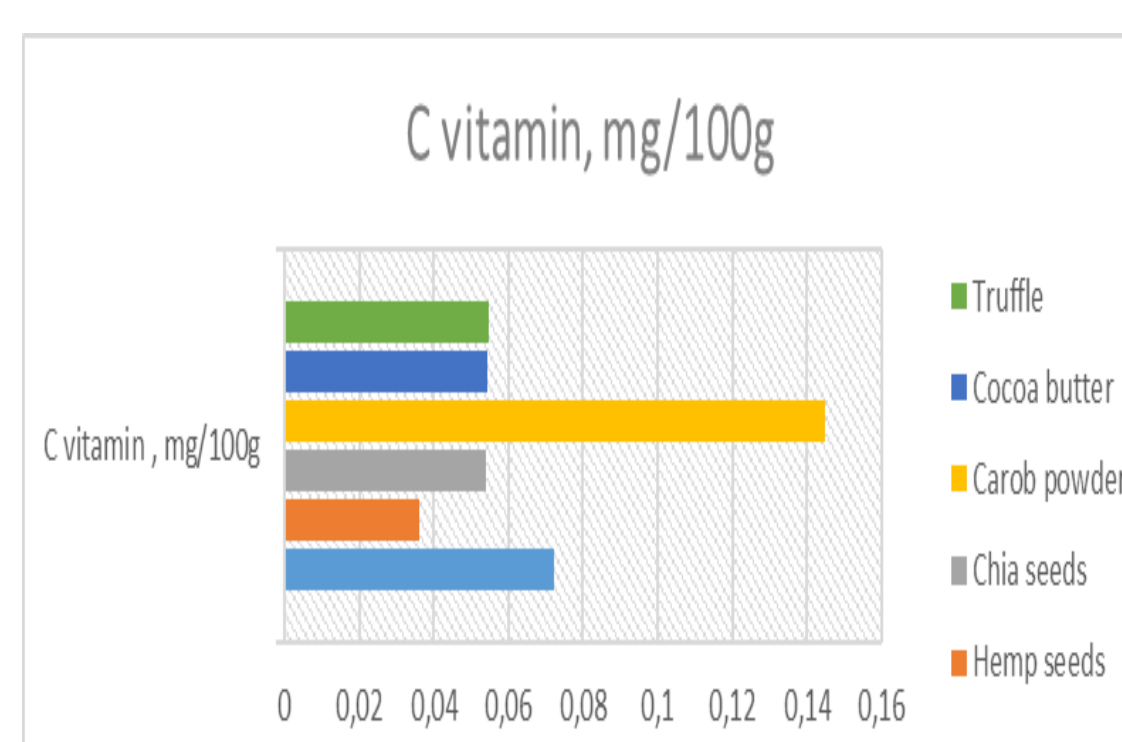
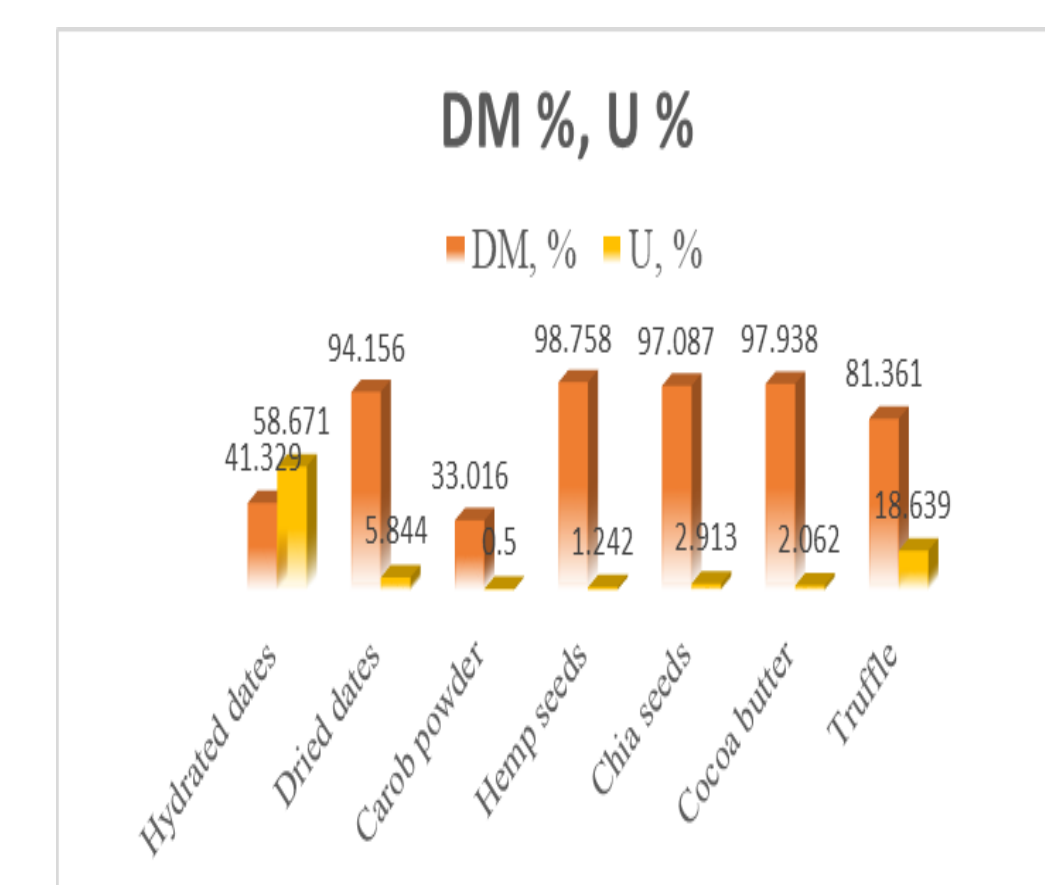
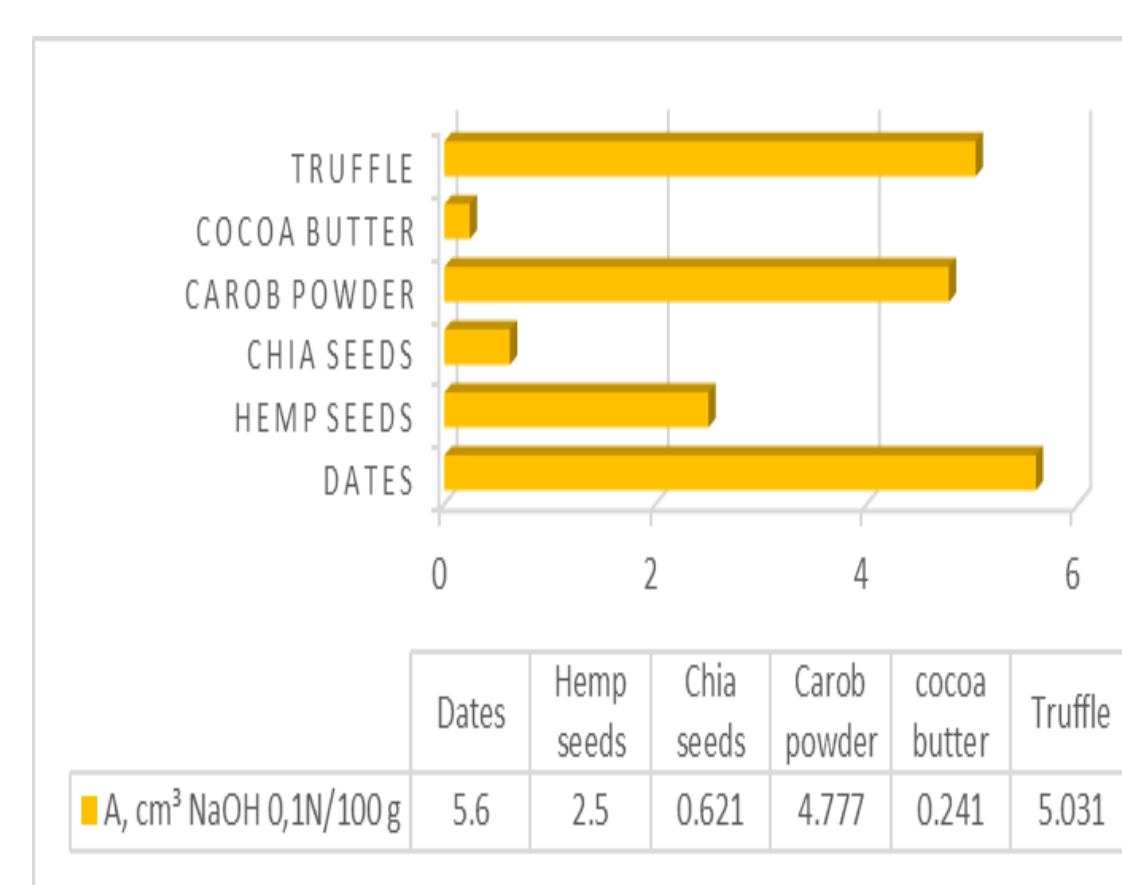
• Introduction

The objective was to prepare and analyze the physico-chemical and nutritional properties of some functional products with high nutritional values and rich in protein, namely raw protein truffles.

• Material and method

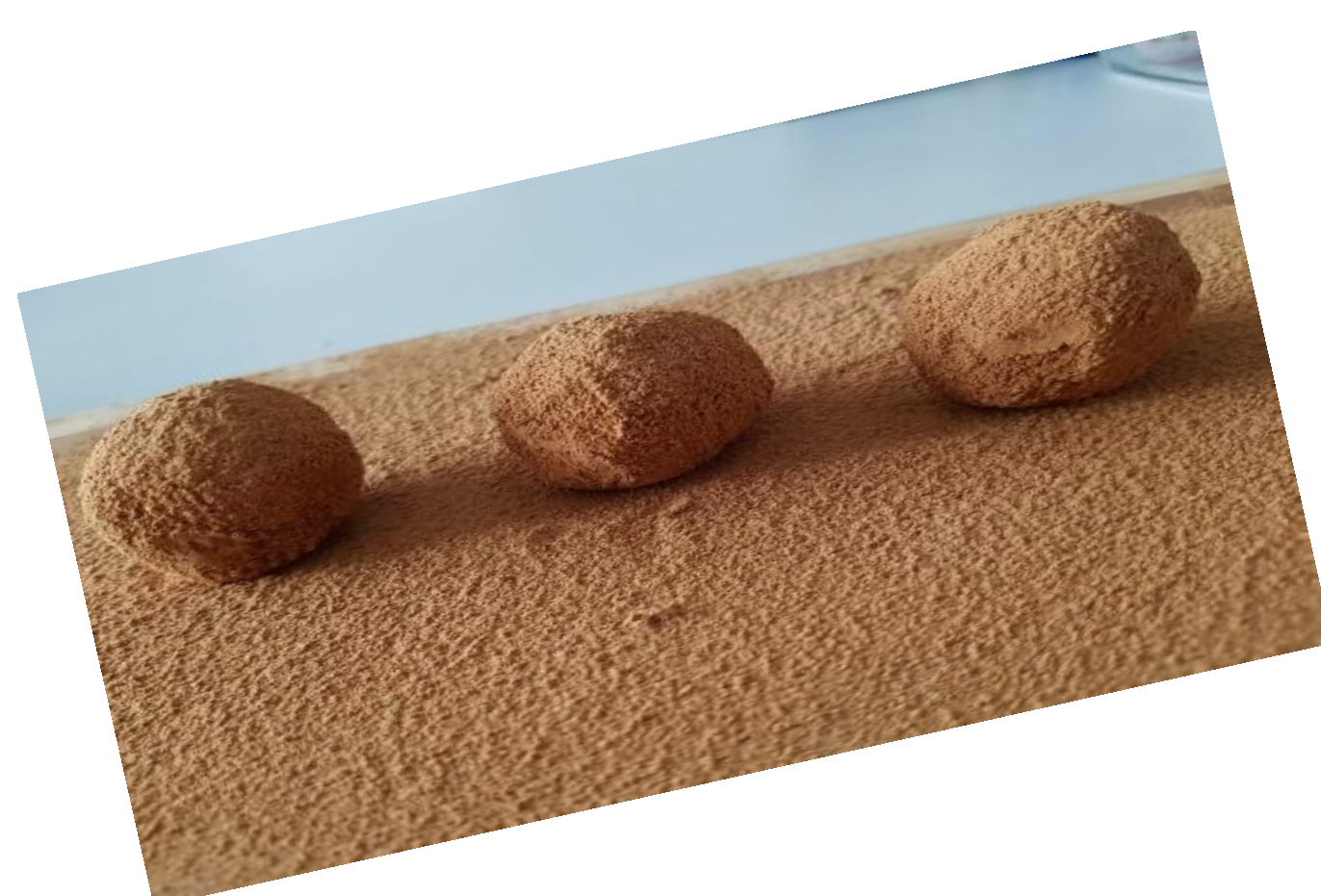
- Truffles, hemp seeds, chia seeds, cocoa butter, carob powder
- Acidity: titration with NaOH 0,1N in the presence of phenolphthalein
- Dry method: moisture and dry matter content
- Determination of total mineral substances
- Titrimetric determination of vitamin C in vegetables

• Results and discussions



Conclusions

- They are naturally sweet due to dates;
- They are rich in, complete proteins, essential fatty acids;
- They do not contain additives, emulsifiers, preservatives, artificial colors.
- All these qualities make truffles a superfood.



Acknowledgement: The present paper was funded by the Research Project "Research on the use of biologically active substances in order to obtain high-nutrition foods", No 1545/28.02.2019.