



UNIVERSITY OF LIFE SCIENCES "KING MIHAI I" FROM
TIMISOARA
"YOUNG PEOPLE AND MULTIDISCIPLINARY RESEARCH
IN APPLIED LIFE SCIENCES"
"GREEN ENERGY, TECHNOLOGIES AND INNOVATIONS"



"Young people and multidisciplinary
research in applied life sciences"

16-17 November 2023

PHYTOBIOCHEMICAL VALORIZATION OF MATCHA POWDER USED AS AN ADDITIVE IN HOMEMADE CHOCOLATE

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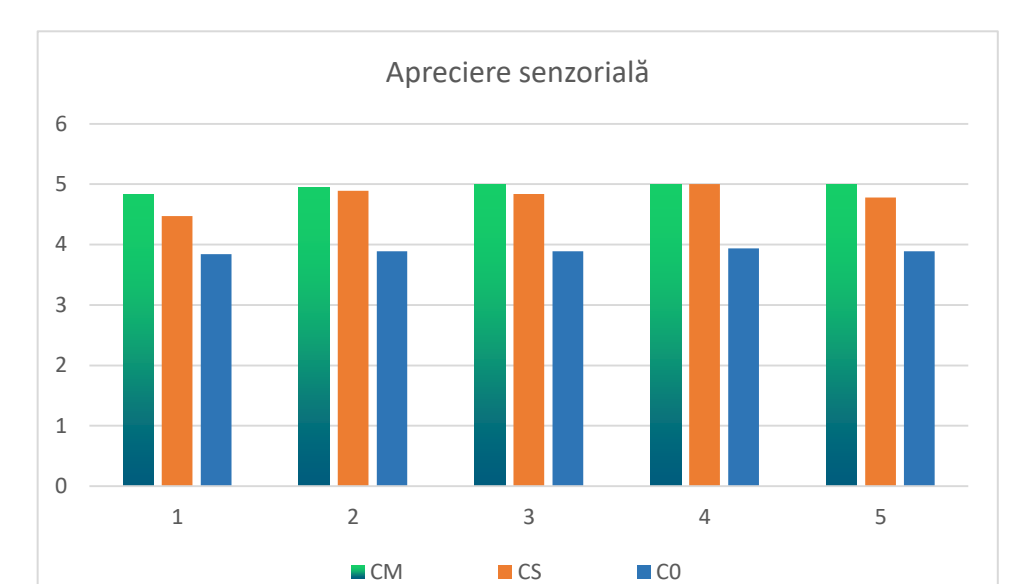
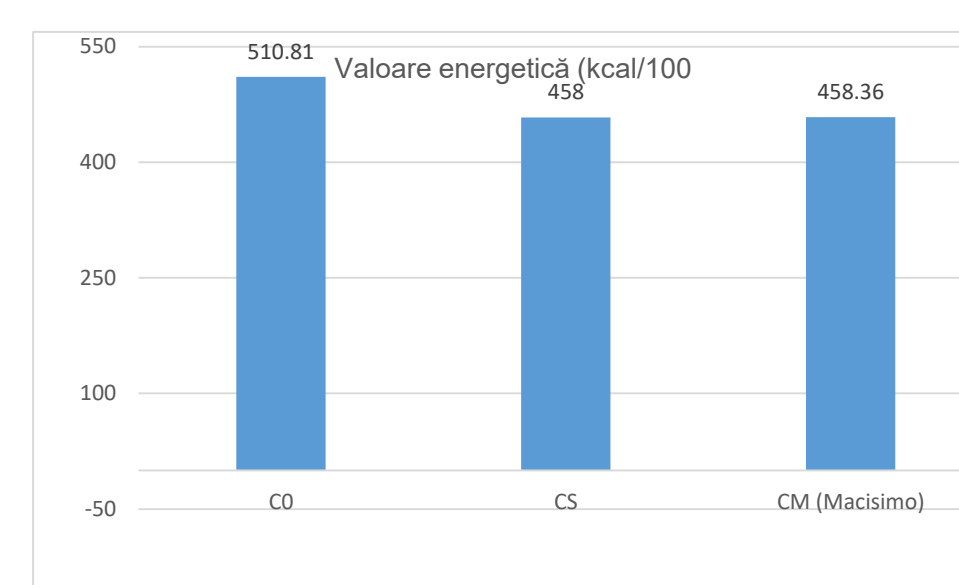
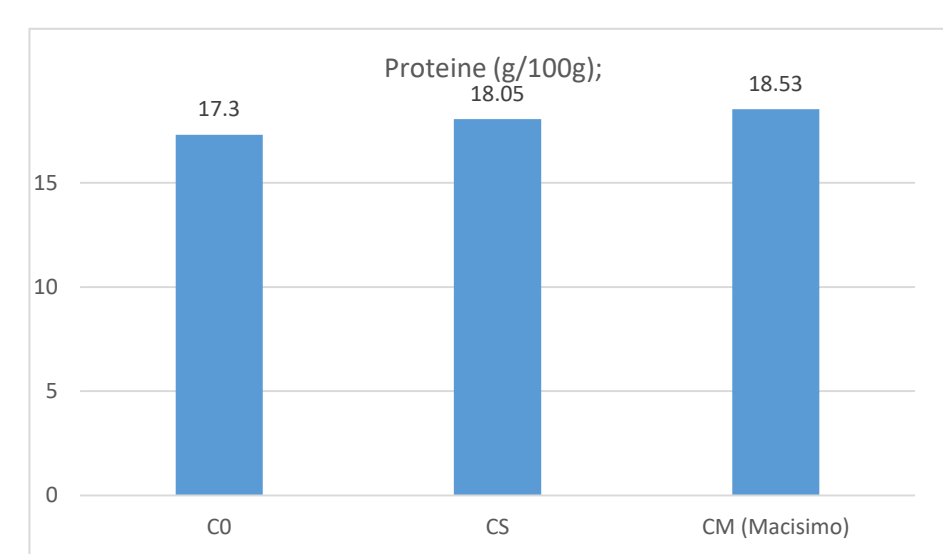
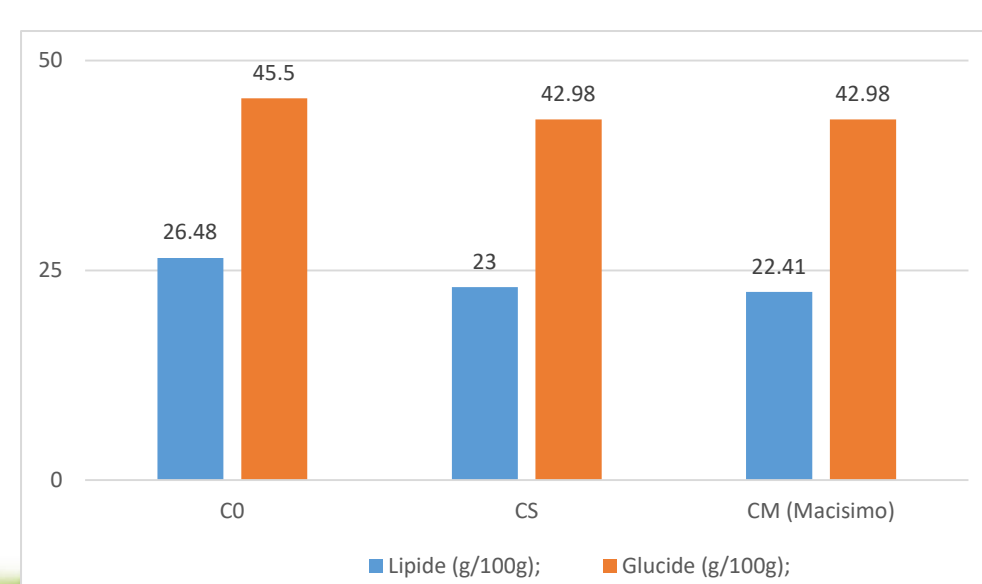
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The purpose of this study was to develop a new recipe to obtain a special innovative sweet product (homemade chocolate using matcha powder), to develop the manufacturing process, technological stages, and sensorial and nutritional analysis of the final product. Our product, homemade chocolate was prepared using using matcha powder.

Chocolate is a beloved food around the world, so we created matcha chocolate "MATCHISSIMO": a unique combination of matcha, coconut milk powder, agave nectar and cocoa butter, matcha chocolate is a fine chocolate full of colour. This product is presented in the form of colored pralines filled with matcha cream and bitter chocolate cream. Matcha is a ground green tea usually associated with traditional Japanese rituals. At the same time, matcha is an important source of antioxidants, amino acids and caffeine. It is also a very versatile culinary ingredient, with a specific taste, very appreciated by many people.

because not everyone is interested in the traditional aspects of consumption, but most of us want a healthier lifestyle and a powerful but natural energizer... The smoothness and sweetness of the chocolate delicately complements the freshness and vegetal taste of the matcha cream. A great benefit of the product is that it can be consumed even during the fasting period but also by vegans and vegetarians. Vegetable products are also more easily tolerated by the digestive system Another great benefit of this innovative Macisimo product based on matcha powder is that it comes with an intake of biologically active compounds with a strong antioxidant character, important for health and health maintenance.



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Following the research that have been undertaken in this work, the obtained product (cake) with fruit) can be included in the category of secure products of consuming.

From an organoleptic point of view, these sweet product were in line with the rules previously established.

This work demonstrate that this prototype can be considered a food variant due to its high nutritious properties and to its distinguished taste too.

