



Microbiological analysis of quince nectar

Ana Maria Găină, Camelia Moldovan, Mirela-Viorica Popa,
Delia-Gabriela Dumbrava, Alexandru-Erne Rinovetz, Diana Raba, Corina-Dana Misca*

¹ Faculty of Agrofood Processing Technology, Banat's University of Life Sciences"King Michael "from Timișoara

Abstract:

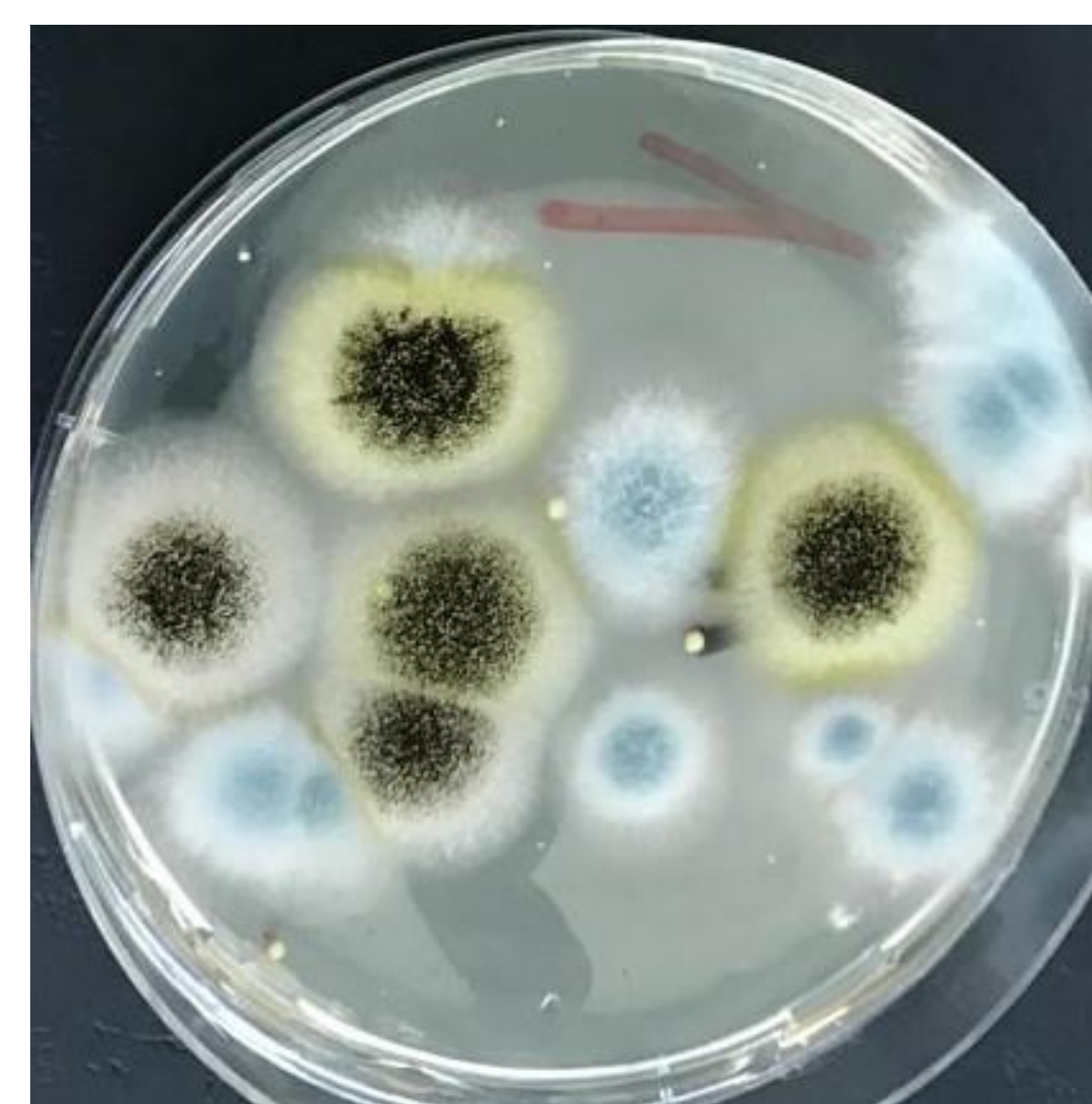
Fruits are healthy foods that people eat every day. They contain a lot of nutrients and substances that are beneficial for the body, so they must be included in our daily diet. Methods of processing, preservation and preparation of various semi-finished products and foods have been known and applied since ancient times. Quince is one of the best sources of vitamin C, but they also contain large amounts of carbohydrates, vitamins A, B, calcium, potassium, phosphorus, magnesium and iron. Due to the fibers in the content, quince ensures intestinal transit, and therefore, it is also beneficial in case of constipation. In antiquity, quince competed with apples, being very often confused. Vitamin C fights against inflammatory conditions and helps improve immunity. Both fruit and seed extracts are used to treat dermatitis and cystitis. It helps in weight loss. They are an effective remedy for morning sickness. When consumed with honey, it can treat colitis, diarrhea, constipation and intestinal infections. Quince syrup is also used to treat hemorrhoids. They are rich in antioxidants. They fight against free radicals present in the body, prevent cardiovascular diseases and slow down the aging process. Treats nausea and seasickness. Whether you eat them cooked or baked, quince can fight nausea and seasickness because they get rid of fluids in your body. Antiviral properties. The microbiological analysis must be carried out in order to determine the healthiness of the obtained quince nectar. The microbiological analysis carried out on the quince nectar proved its healthy character, the bacterial and fungal load being below the limits allowed by the legislation in force. It is recommended to consume the nectar immediately after preparation, to avoid microbial contamination.

If a larger amount of nectar is obtained, it is recommended to bottle and sterilize it. After opening, the containers should be kept in the refrigerator and consumed within 24 hours.

KEYWORDS: quince, quince nectar, microbiological tests, bacterial load, fungal load



NTG pe agar nutritiv



Colonii fungice – Mediul Sabouraud