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THE CAPITALIZING ON THE PHYTOBIOCHEMICAL POTENTIAL OF MATCHA POWDER USED AS AN ADDITIVE IN HOMEMADE CHOCOLATE

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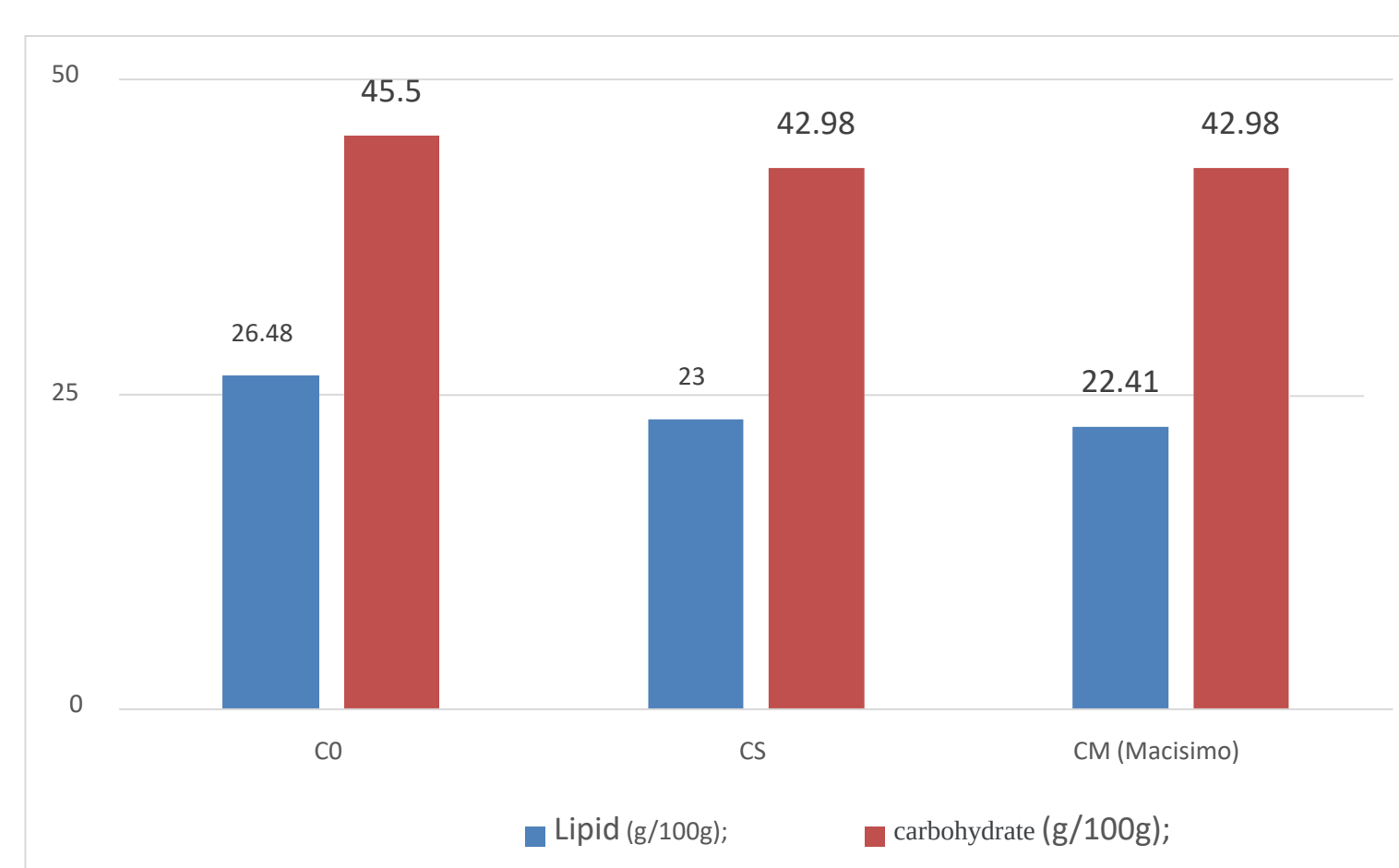
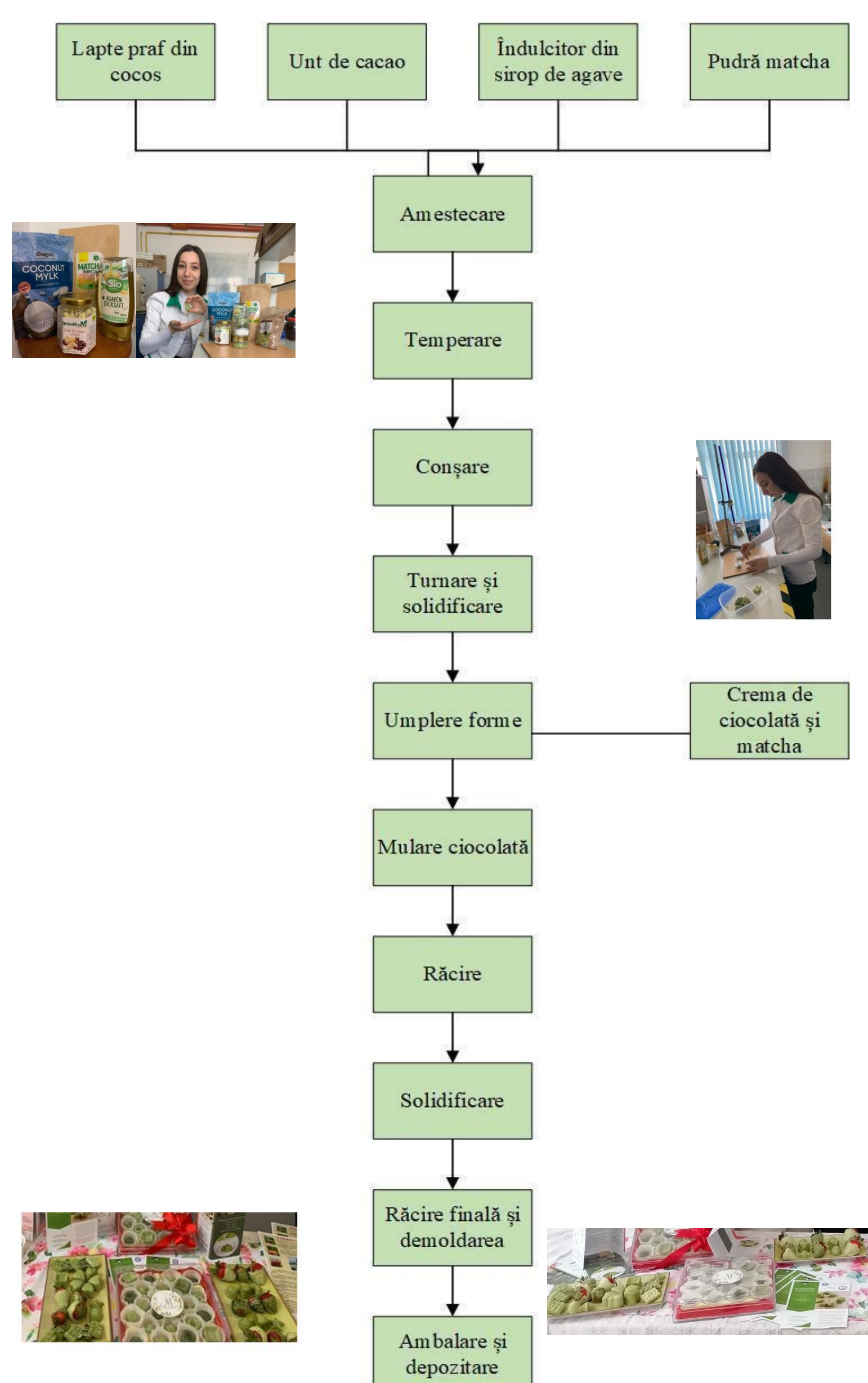
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Brukenthal National Museum, Natural History Museum, Sibiu, Romania

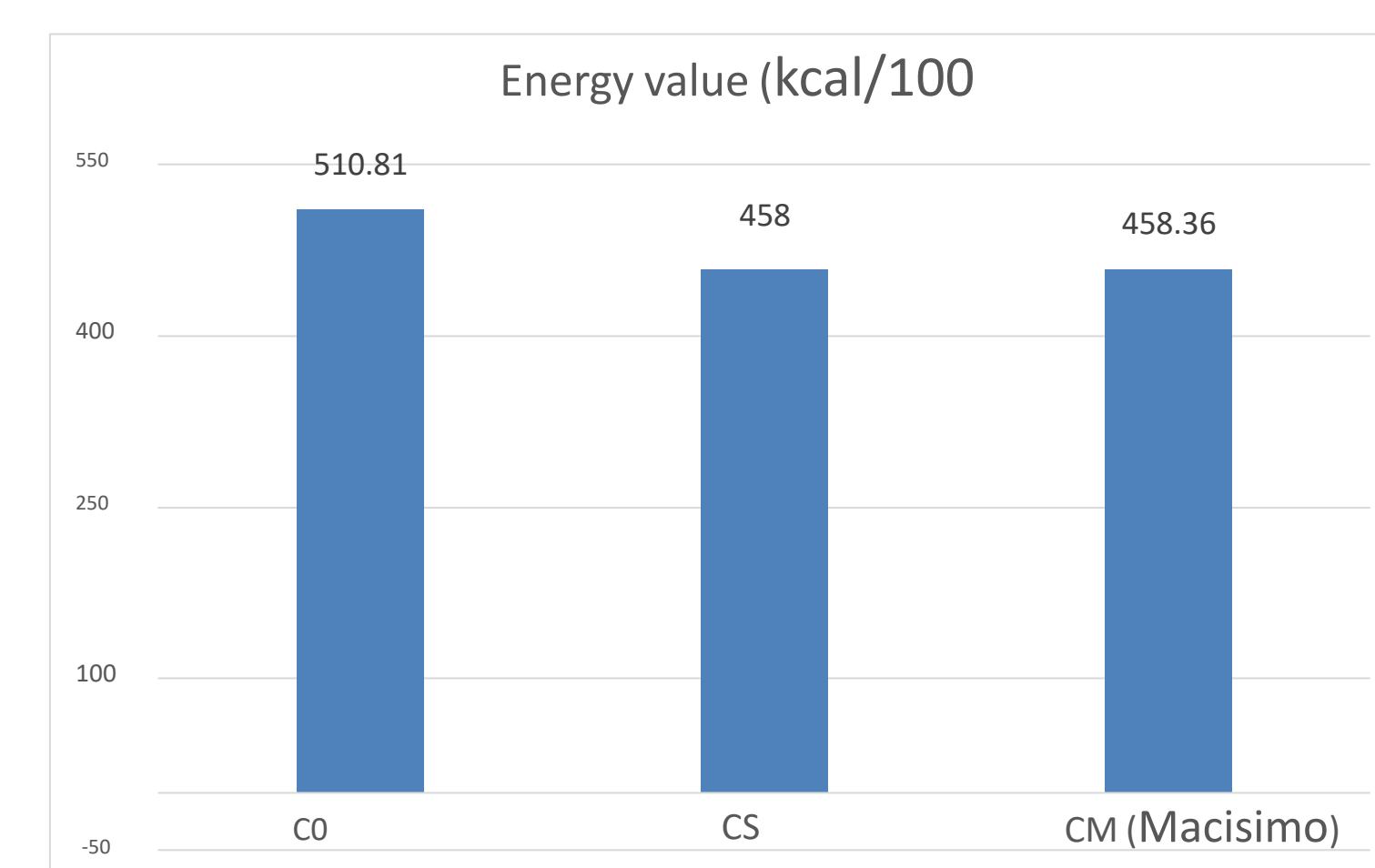
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Abstract: The purpose of this study was to develop a new recipe to obtain a special innovative sweet product (homemade chocolate using matcha powder), to develop the manufacturing process, technological stages, and sensorial and nutritional analysis 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. 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. And 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.. 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. Following the research that have been undertaken in this work, the obtained product (chocolate) with matcha powder) 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.

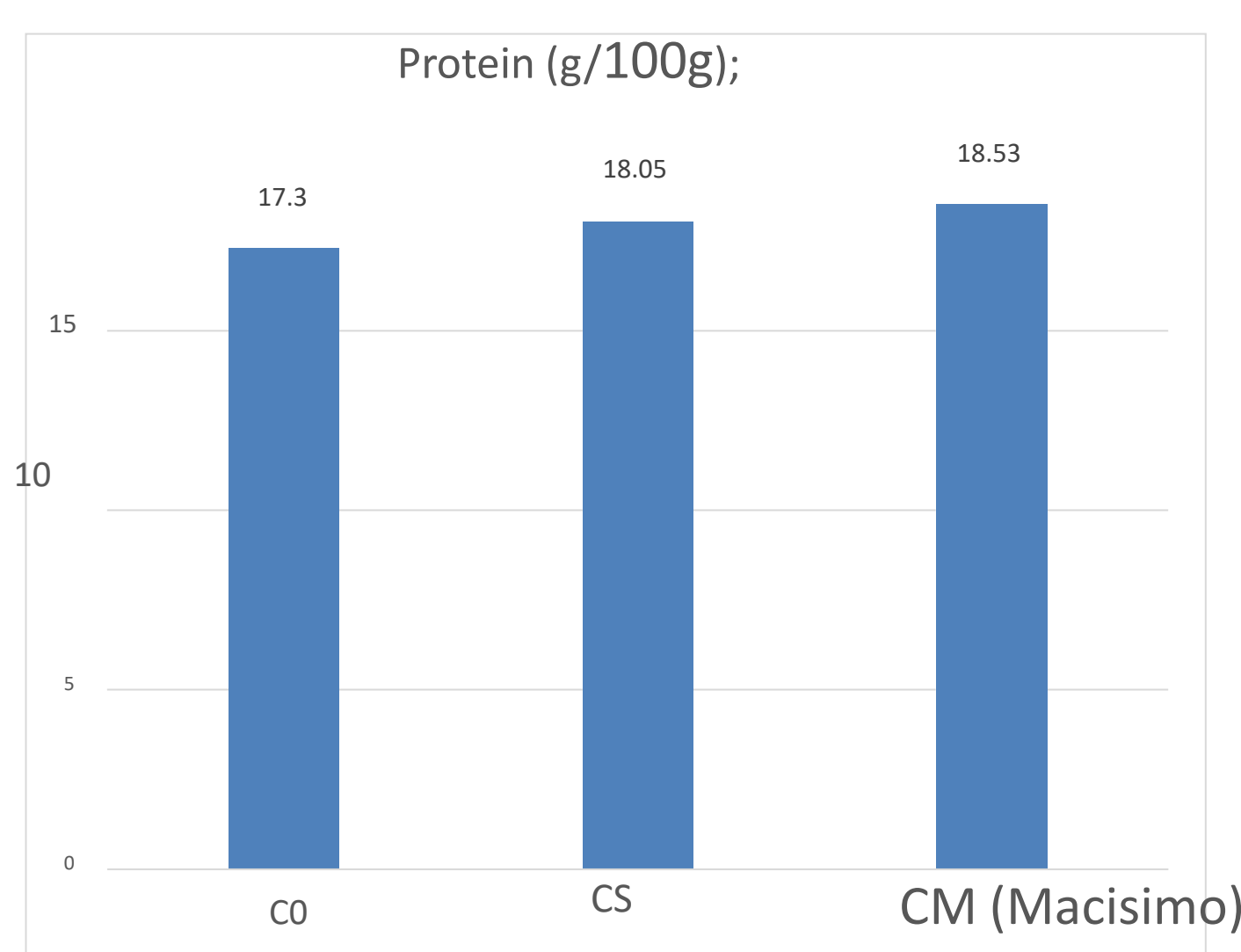
The technological scheme for obtaining chocolate with the addition of matcha powder



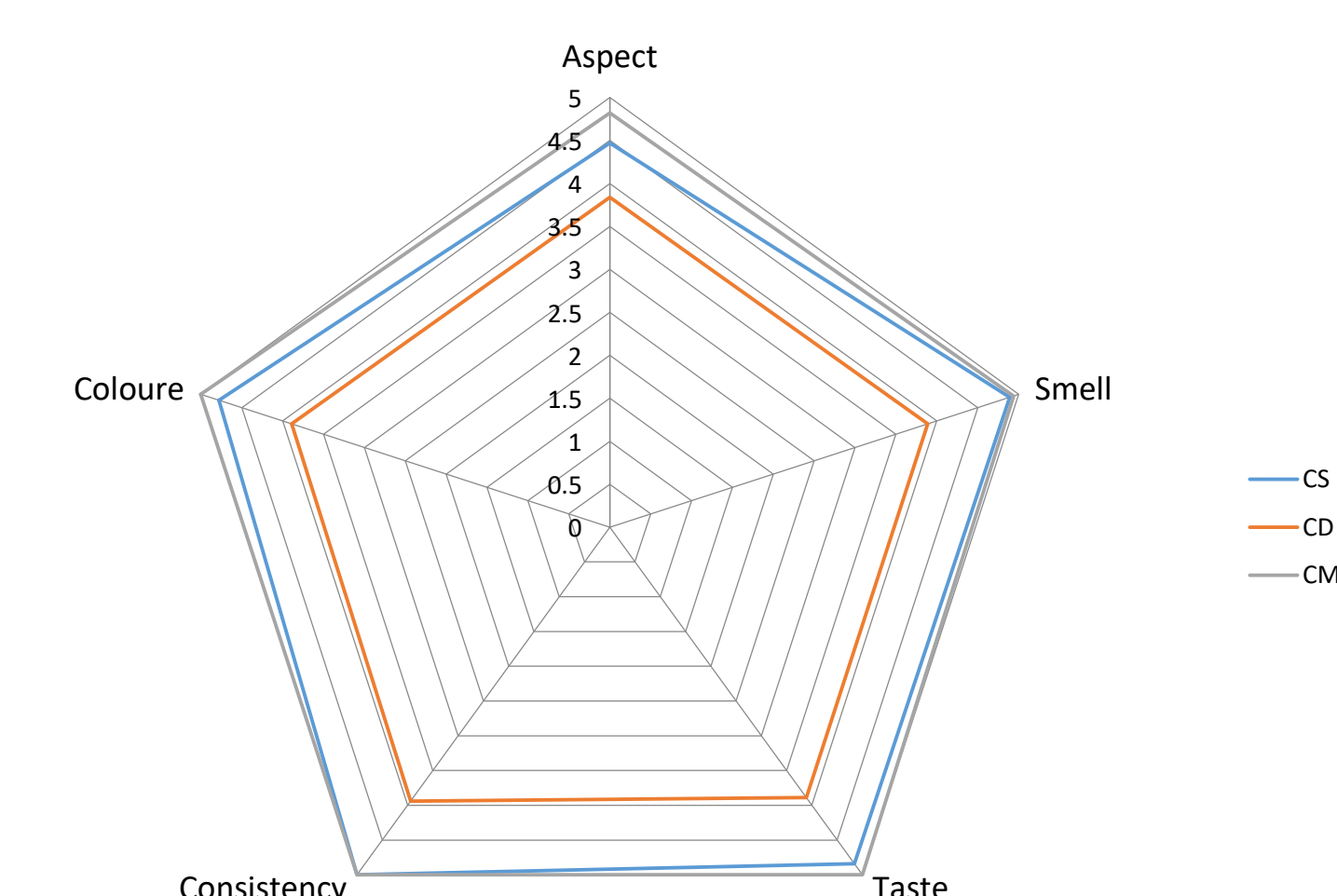
The fat and carbohydrate content of the samples in relation to 100 g of sample



The energy value of the products taken in the study reported per 100 g of sample



Protein content reported per 100 g sample



The energy value of the products taken in the study reported per 100 g of sample

Conclusions

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.