

DEVELOPMENT OF HIGH PROTEIN CONTAINING FILLING

ADRIENN TÓTH¹, CSABA NÉMETH², TAMÁS CSURKAI¹, JÓZSEF SURÁNYI¹,
KATALIN BADA-KERTI¹, PÉTER PENKSZA², LÁSZLÓ FRIEDRICH¹

¹Szent István University, Department of Refrigeration and Livestock Product's
Technologies,

Budapest 1118, Ménesi út 43-45., Hungary

²Capriovus Ltd.

2317 Szigetcsép, Dunasor 073/72 hrsz., Hungary

toth.adrienn@etk.szie.hu

Development of nutrient-dense foods is one of the most important goals of today's food industry. High protein content of foods helps to provide energy and aminoacids for human body.

In our study protein enriched filling was developed for donates. The main ingredients of the product were pudding powder and egg white product (TOTu, ToTu tej, ToTu krém, and ToTu krém extra).

The texture of samples was analyzed by Anton Paar Mcr 92 rheometer and the quality of products was evaluated by sensorial tests. Microbiological decontamination of HHP was investigated (500 MPa, 5 min).

Our results show that high protein content did not influence the sensorial quality of filling, as long the microbiota of the products is highly improved by HHP treatment. Rheological properties are highly influenced by the concentration of egg proteins.

The overall quality will be better, if egg white products are used for the product.