



Research on improvement organoleptic characteristics of the traditional product "Ginger hot pepper sweet"

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Abstract

Ginger Chilli Jam is a refreshing sweet-sour jam made by boiling vegetables such as capsicum, chilli, ginger and cider. Due to its content rich in vitamins, minerals and enzymes, the hot pepper pulp has an indisputable value for the human body, being used as a remedy for ailments, improves the sinuses, stimulates immunity, prevents gastric ulcers, improves memory, eliminates fatigue, heals infections at the level gums and is very good for weight loss.

In conclusion, through this work we were able to demonstrate that the ginger chilli Jam is a refreshing jam, full of vitamins and minerals beneficial to the body, but also that the jam can easily be seen as a much healthier alternative and we hope that in the future more appreciated. by consumers than ordinary commercial candies.



Jam is the product obtained by boiling and concentrating vegetables in sugar syrup, with the addition of apple cider vinegar and the concentration of the product, packed in hermetically sealed and pasteurized containers. Sweets are preparations full of aromas obtained by boiling, with various compositions, natural, without preservatives, dyes or natural additives that will leave you full and satisfied. Red pepper does not have a high added value [Deepa, N.; Kaur, C.; George, B.; Singh, B.; Kapoor, H.C. Antioxidants constituents in some sweet pepper (*Capsicum annuum* L.) genotypes during maturity Lebensmittel-Wissenschaft und Technologie Food Science and Technology, Amsterdam, v.40, p.121- 129, 2007].

In order to carry out the experimental part, two types of natural sweets, of capia pepper and hot pepper, to which we added ginger, were analyzed from a sensory and nutritional point of view. One variety was prepared at home, and the other variety was purchased from a craft market.

The data obtained from the sensory analysis for each assortment were centralized, and the average of the obtained results was presented in the table.

Sensory analysis centralizing table

Product code	Appearance	Smell	Flavor	Consistency	Color
Homemade Ginger Chilli Jam	4	4.2	5	4.6	4.8
Kapia pepper jam from the market	3	3.6	2.8	3.4	4.2

So, this product relieves your sinuses, boosts immunity, prevents stomach ulcers, improves memory, eliminates fatigue, cures gum infections and is very good for weight loss.

The spicy taste has a beneficial effect on the circulatory system by helping to clean the blood vessels, decongests the nasal passages, prevents the development of cancer cells and keeps the cholesterol level in check.

Hot pepper pecmezu is among the best remedies for high blood pressure, contributing at the same time to cleaning the arteries and lowering the levels of bad cholesterol or triglycerides.

People who eat hot peppers or sweet peppers are less likely to have a heart attack, stroke, or pulmonary embolism.

Key words: sweetness, hot pepper, ginger, vitamins, minerals, immunity.