



## STUDY ON THE TRADITIONALITY OF THE PRODUCT DIANA OF CARANSEBEȘ CAKE

**Bogdan Rădoi<sup>1\*</sup>, Diana Vârtic<sup>1</sup>, Mihaela Cazacu<sup>1</sup>, Delia Dumbravă<sup>1</sup>, Diana Veronica Radu<sup>1</sup>,  
Mădălina Calotă<sup>1</sup>, Camelia Moldovan<sup>1</sup>, Corina Dana Mișcă<sup>1</sup>, Alexandru Rinovetz<sup>1</sup>, Viorica-Mirela  
Popa<sup>1</sup>, Ramona Mîndru-Hegheduș<sup>1</sup>, Gabriel Mîndru-Hegheduș<sup>1</sup>, Teodor Ioan-Trașcă<sup>1,2</sup>**

<sup>1</sup> Faculty of Food Engineering, University of Life Sciences" King Mihai I" from Timișoara, Calea  
Aradului 119A, 300645, Romania

<sup>2</sup>University of Agronomic Sciences and Veterinary Medicine in Bucharest, 59 Mărăști Boulevard, District  
1, 011464, Romania

\*Corresponding author: [bogdanradoi@usvt.ro](mailto:bogdanradoi@usvt.ro)

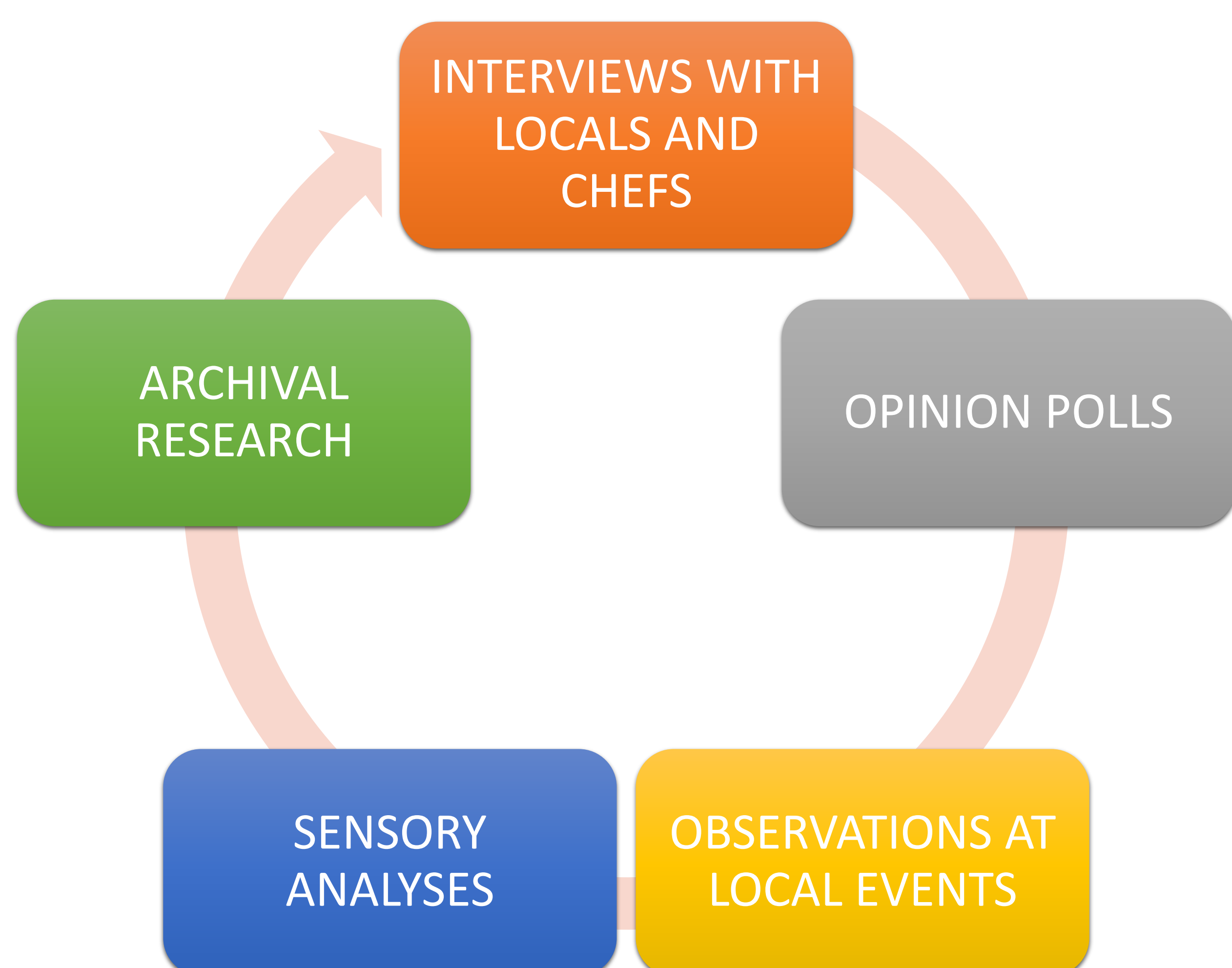
This study on the traditionality of Diana de Caransebeș cake should investigate in detail the history, ingredients, preparation methods, cultural and social context, sensory analysis and documentation of the cake. The goal is to determine the degree of traditionality of the cake and to identify ways to preserve and promote this local value. Key elements of the study are history of the cake, origin, evolution, spread and association with local events, ingredients and preparation methods (traditional ingredients and their origin), traditional versus modern preparation methods, regional or family variations, cultural and social context (cultural significance and role in local traditions), social practices and the role in community assemblies, passing on tradition from one generation to the next, sensory analysis (taste profile and comparison with modern variants), regional or family variations, cultural and social context (cultural significance and role in local traditions, social practices and the role in community assemblies, passing on tradition from one generation to the next. Sensory analysis (taste profile and comparison with modern variants, consumer perception through surveys and interviews). Documentation and preservation (complete documentation of the traditional recipe and identification of local initiatives to preserve the tradition).

Research methods (archival research, interviews with locals and chefs, opinion polls, sensory analyses, observations at local events). This study will contribute to the preservation and promotion of Diana cake as part of the culinary heritage of Caransebeș.

**Keywords:** traditional ingredients, taste profile, surveys and interviews

**Results and discussions**

### Material and method:



Comparative sensory analyses revealed that the traditional variant is generally perceived as more flavorful, authentic, and emotionally resonant than modern adaptations, which tend to include industrial substitutes and simplified preparation techniques. The symbolic value of the cake transcends its culinary function, serving as a medium for cultural transmission and identity preservation.

### Conclusions:

The Diana Cake of Caransebeș is a product with a well-defined traditional value, representing an integral part of the local gastronomic heritage. This study highlights the need for comprehensive documentation of the original recipe, as well as active involvement of the community and local institutions in promoting and safeguarding the product. Initiatives such as **traditional product certification** and the organization of **culinary workshops** could serve as effective strategies for preserving this culinary tradition.