

QUALITY ANALYSIS OF SOME ASSORTMENTS OF MILK CHOCOLATE AND WHITE CHOCOLATE SOLD IN ROMANIA

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Abstract

The study consisted in the comparative assessment of the quality of some varieties of milk chocolate and white chocolate sold in Romania, following their sensory, chemical (including energy value), economic and aesthetic characteristics. Were analyzed 48 samples from eight varieties of chocolate (milk chocolate was coded M1, M2, M3, M4 and white chocolate was coded W1, W2, W3, W4, six samples for each producer, from different batches). The sensory characteristics were analyzed by tasting (using the scoring scales method of 0-5 points). The content of water, dry matter and lipids was determined by classical standardized methods; the results obtained were compared with the values declared on the label by producers. Following the sensory analysis, five products were included in the category of good products (near under the 18 points) and three in the class of very good quality (over 18.1 points). According to the information on the labels the products studied had as main ingredient the sugar, for white chocolate an average of 58.73%, then an average of 33.48% lipids, 5.58% proteins and 0.30 % salt; for milk chocolate was found an average of 59% carbohydrates from which 58.25% sugars, 31% lipids, 4.55% proteins and 0.25% salt. The lipids determined by Soxhlet method for white chocolate was closed in average to the information on the labels (33.26% vs 33.48%), but for milk chocolate was determined 29.09%, compared with 31% from the label, with 1.91 percentage points difference.

Key words: food analysis, milk chocolate, white chocolate, sugar