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| **Subject** | **TECHNOLOGY FOR THE PRODUCTION OF NON-ALCOHOLIC AND SOFT DRINKS**  |
| Type | Semester | ECTS | Code |
| Obligatory (O) | 6 | 5 |  |
| **Lecturer** | Vlora Rama, Dr. Sc. |
| **Assistant** | Aulona Sfishta, MSc.. |
| **Tutor** |  |
| **Goals and objectives** | The course covers: Soft drinks (basic characteristics and importance), classificationand separation of soft drinks and refreshing, content and nutritional values of non-alcoholic beverages, raw material for production of soft drinks and refreshing,adjuvants, water used for the production of soft drinks and refreshing, sweeteners usedfor production of soft drinks and refreshing, preparation of syrup from sugar- theprocess, adjuvants for soft drinks and refreshments. Conservation of soft drinks andrefreshing, technological processes for production of juices and soft drinks, packagingand storage of non-alcoholic beverages, hygiene of the manufacturer environment,hygiene solvents, disinfectants, laws and regulations, quality control of soft drinks andrefreshments. |
| **Expected results** | After completing the course, students will be able to recognize trends of the leadingproducts in the soft and non-alcoholic drinks; get familiar with the principles andequipment operations in the manufacturing industry of non-alcoholic beverages, knowthe various stages of the production process; identify various problems on the provisionof raw materials, critical point control and the quality of final product. Interpret the legalregulations and norms. |
| **Content** | **Weekly plan** | **Week** |
| Introduction, non-alcoholic beverages (basic characteristics and importance) | 1 |
| Classification of non-alcoholic and soft drinks | 2 |
| Content and nutritional values of non-alcoholic and soft drinks | 3 |
| Primary raw materials for the production of non-alcoholic and soft drinks | 4 |
| Auxiliariy materials for the production of non-alcoholic and soft drinks | 5 |
| Water and its quality for the production of non-alcoholic and soft drinks, sweeteners in the production of non-alcoholic and soft drinks  | 6 |
| The first exam**1****Colloquium 1** |  |
| **Colloquium 1**Preparation of syrup from sugar, the method  | 78 |
| Additives in the production of non-alcoholic and soft drinks | 9 |
| Preservation of non-alcoholic and soft drinks | 10 |
| Production of non-alcoholic and soft drinks, technological processes | 11 |
| Packaging and storage of non-alcoholic and soft drinks | 12 |
| Production environment hygiene, hygienic solutions, disinfectants during the production of non-alcoholic and soft drinks | 13 |
| Laws, regulations, quality control of non-alcoholic and soft drinks**Colloquium 2** | 14 |
| The second exam | 15 |
| **Literature/References** | 1. Nagy, S., Chin Shu Chem, Shaw, P.E. (1993) Fruit Juice Processing and Technology and Science Inc. Auburndale, Florida, 1993;

 2. Die herstellung von Fruchtsaftgetrenken-Rother,I-1975; 3. Ashurst, P.R. (1995) Production and packaging of non-carbonated fruit juices and fruit beverages, Blackie Academic &amp; Professional, London;1. Tehnologija i oborudovanie proizvodstva bezalkoholnih napitkov Rudolf V.V. 1969;
2. Prodhimi i pijeve joalkoolike dhe freskuese ( skriptë e autorizuar, Dr.Renata Kongoli-Titanë).
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| **Contact information** | vlora.rama@ubt-uni.net  |