

# STUDY ON THE VALORIFICATION OF GERMINATED WHEAT ON A PRODUCT CALLED “APINUTRIGERM”

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**Abstract:** The aim of this work was to create a food with many qualities: with a very high nutritional value, very pleasant, very easy to find, by and eat and many people to like it. Ice cream is a very pleasant food and many people like it. Unfortunately is one of the most important sources of energy with very poor nutritional value. It is well known that germinated seeds are an important nutrients source. So we use germinated wheat, milk, hazelnuts, honey and yolk egg because their high nutritional value. We try to have an ice cream without additives because many people are concern about using them. We calculate an index called “nutritive value for 10 elements” to prove its very high nutritional value. Sensory evaluation was used to determine consumer’s acceptability. In the end we find that we create a pleasant ice cream with the same energy content as others but more nutritive and without additives.

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