



UNIVERSITATEA TEHNICĂ A MOLDOVEI

**EVALUAREA STATUTULUI
NUTRIȚIONAL ÎN FIER A ELEVILOR DIN
R. MOLDOVA**

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Cravcenco Nina**

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РЕЗЮМЕ

Республика Молдова на пути к европейской политике пытается развивать традицию организованной системы школьного питания. В настоящее время все больше школ переходят на типовое меню, разработанное для питания детей в школах. Целью данной работы является оценка нутритивного статуса железа у учеников, питающихся в таких школах, а рабочим материалом послужило меню и ученики теоретического лицея «Академик Константин Сибирский» - Кишинев.

Меню анализировали на соответствие поступления микро- и макронутриентов данным, рекомендованным действующими нормативными документами. Установлено, что предлагаемые школой завтраки для детей 7-10 лет имеют незначительный дефицит углеводов (52 % против 57 %), избыток 3 % белков и 2 % липидов. С другой стороны, в случае обеда был выявлен профицит: +12% углеводов и +1% белков и дефицит -13% липидов. Результаты нашего расчета показывают, что энергетическая ценность школьных обедов в Молдове ниже рекомендуемой, так как подростки покрывают за счет школьных обедов только 27,81% суточной потребности в энергии, а в случае младших классов – 32,98%. Также было оценено потребление макронутриентов модельного меню и установлено, что при двухразовом питании в школе учащиеся могут покрыть 162 % своих потребностей в Fe, более 58 % суточной дозы Ca, 78 % Zn, 137 % Mg, 83 % Na, 72 % K. Однако данные представлены с теоретической точки зрения, поэтому допустима погрешность. По этим причинам для школьного меню, разработанного на 2 недели, было экспериментально определено количество Fe. Полученные данные показали, что погрешность между теоретическими и экспериментальными данными может варьировать от 0,44 до примерно 52%. Однако завтрак, принимаемый в школе, может покрыть от 27,12 до 56,43% суточной потребности в железе, а обед – еще от 25,81 до 65,62%.

На основе анкетирования, в котором приняли участие 290 учащихся, был исследован характер их питания. Исследовали частоту приемов пищи в школе, источники питания в период обучения ребенка в школе и частоту употребления некоторых продуктов, богатых железом.

ABSTRACT

The Republic of Moldova, on the way to European politics, is trying to develop the tradition of an organized school feeding system. Currently, more and more schools are moving to a standard menu designed for feeding children in schools. The purpose of this work is to assess the nutritional status of iron in students who eat at such schools and the menu and pupils of the theoretical lyceum „Academician Constantin Sibirschi” - Chisinau served as the working material.

The menu was analyzed for compliance with the intake of micro- and macronutrients to the data recommended by the current regulatory documents. It has been established that the breakfasts offered by the school for children aged 7-10 years have a slight deficiency of carbohydrates (52% versus 57%), an excess of 3% of proteins and 2% of lipids. On the other hand, in the case of lunch, a surplus was revealed: +12% carbohydrates, +1% proteins and a deficit of -13% lipids. The results of our calculation show that the energy value of school lunches in Moldova is lower than recommended, as adolescents cover only 27.81% of their daily energy needs through school lunches, and in the case of lower grades - 32.98%. The consumption of micronutrients of the model menu was also assessed and it was found that with two meals a day at school, students can cover 162% of their needs for Fe, more than 58% of the daily dose of Ca, 78% Zn, 137% Mg, 83% Na, 72% K.

However, the data are presented from a theoretical point of view, therefore, an error is allowed. For these reasons, the amount of Fe was experimentally determined for the school menu developed for 2 weeks. The obtained data showed that the error between theoretical and experimental data can vary from 0.44 to about 52%. However, breakfast taken in school can cover 27.12 to 56.43% of the daily iron requirement, and lunch can cover another 25.81 to 65.62%.

Based on a survey in which 290 students took part, the nature of their nutrition was studied. We examined the frequency of meals at school, food sources during the child's schooling, and the frequency of consumption of certain iron-rich foods.

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Приложение 1

Nr.	Наименование блюда	Блюдо, г.	Масса брутто, г.	Масса нетто, г.	Белки, г.	Белки, г.	Жиры, г.	Жиры, г.	Углеводы, г.	Углеводы, г.	Динамичные волокна, г.	Органические кислоты, г.	Зола, г.	Минеральные вещества, мг							Зимните, мг				Энергетическая ценность, ккал.													
														Na	K	Ca	Mg	P	Fe	Zn	A.	β-каротен.	Б1	Б2	PP	C												
Меню pentru copii din Liceul Teoretic „Academician Constantin Sibirschi” - Chiojdu																																						
Понедельник - 1 неделя, осень																																						
1	Макаронные изделия с маслом и сыром 45%	150/5/15		100.07	12.76	9.61	0.88	39.01	39.89	2.70	0.31	0.84	365.81	82.11	164.70	35.45	180.11	0.87	1.54	0.07	0.02	0.03	0.09	1.65	0.11	326.66												
	Макароны отварные	150.00	150.00	93.00	8.70	1.40	0.84	39.01	39.85	2.70	0.00	0.83	196.50	66.00	10.50	27.00	87.00	0.75	0.77	0.00	0.03	0.03	0.60	0.00	235.50													
	Масло Râscari 82.5% жирности	5.00	5.00	0.80	0.03	4.13	0.04	0.00	0.04	0.00	0.00	0.01	0.35	0.75	0.60	0.00	0.95	0.01	0.01	0.03	0.02	0.00	0.01	0.00	37.40													
2	Сыр 45%	16.00	15.36	6.27	4.04	4.09	0.00	0.00	0.00	0.00	0.00	0.31	0.00	168.96	15.36	153.60	8.45	92.16	0.11	0.77	0.04	0.00	0.00	0.06	1.04	0.11	53.76											
3	Филе куриное отварное	50		35.00	15.00	0.90	0.30	0.00	0.30	0.00	0.00	0.00	5.57	123.07	5.72	44.23	81.90	0.71	1.47	0.05	0.00	0.02	0.03	7.66	0.65	69.20												
4	Напиток лимонный	200		187.00	0.20	0.00	10.60	0.00	10.60	0.40	1.20	0.29	7.52	36.86	13.92	4.26	4.80	0.16	0.03	0.00	0.00	0.01	0.00	0.04	47.40													
Фрукты свежие по сезону (Слива)		200		174.00	1.40	0.60	20.00	0.00	20.00	2.80	0.00	0.74	0.00	314.00	12.00	14.00	32.00	0.34	0.20	0.03	0.38	0.06	0.05	0.83	19.00	92.00												
Всего завтрак				496.07	29.36	11.11	31.78	39.01	70.79	5.90	1.51	1.87	378.90	556.04	196.34	97.94	298.81	2.08	3.24	0.15	0.40	0.12	0.18	10.19	27.04	535.26												
Прием																																						
1	Салат из свежей капусты, моркови и зеленого горошка	100		89.00	3.70	8.00	5.56	1.11	6.68	2.90	0.24	1.27	19.48	289.84	185.92	71.76	110.80	2.28	1.50	0.21	1.37	0.17	0.10	1.96	40.48	116.60												
	Капуста свежая	81.50	62.50	57.00	1.10	0.10	2.88	0.06	2.94	1.30	0.19	0.44	8.13	187.50	30.00	10.00	19.40	0.38	0.25	0.00	0.04	0.02	0.04	0.56	37.50	17.50												
	Масло подсолнечное нераф.	3.00	3.00	0.00	0.00	3.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.10	0.00	0.00	0.00	0.00	0.00	0.00	0.00	27.00													
	Лук	12.00	10.08	9.00	0.10	0.00	0.82	0.01	0.83	0.30	0.02	0.10	0.40	17.64	3.12	1.41	5.80	0.08	0.09	0.00	0.01	0.00	0.05	1.01	4.10													
	Морковь	12.50	10.00	9.00	0.10	0.00	0.67	0.02	0.69	0.20	0.03	0.10	2.10	20.00	2.70	3.80	5.50	0.07	0.04	0.20	1.20	0.01	0.01	0.11	3.50													
	Горошек зеленый консервированный	15.00	15.00	13.00	0.50	0.00	1.00	0.00	1.00	0.50	0.00	0.13	1.35	15.00	2.70	2.55	8.00	0.15	0.11	0.01	0.13	0.01	0.13	1.47	8.00													
2	Семена кунжута	10.00	10.00	1.00	1.90	4.90	0.20	1.02	1.22	0.60	0.00	0.51	7.50	49.70	147.40	54.00	72.00	1.60	1.02	0.00	0.00	0.13	0.04	1.11	0.00	56.50												
	Суп картофельный с рисом	250		210.00	4.00	2.80	0.00	26.00	26.00	6.00	14.25	0.00	506.35	271.98	96.82	64.18	146.00	3.26	0.98	2.91	0.01	0.11	0.08	2.11	6.70	144.80												
	Котлета из куриного филе в томатном соусе	50/50		61.00	22.70	5.10	0.99	0.27	1.26	0.00	0.18	1.38	40.29	299.93	31.13	85.06	186.70	1.15	1.44	0.85	0.04	0.05	0.07	11.96	1.22	144.80												
4	Каша гречневая	100		75.00	3.70	3.90	0.40	16.22	16.62	3.30	0.00	0.94	171.79	111.84	11.06	59.36	88.30	1.98	0.61	0.02	0.02	0.13	0.06	2.12	0.00	116.40												
	Каша гречневая	100.00	100.00	74.00	3.70	1.00	0.40	16.22	16.62	3.30	0.00	0.94	171.54	111.31	10.64	59.36	87.60	1.98	0.60	0.00	0.00	0.13	0.06	2.11	0.00	90.20												
5	Масло Râscari 82.5% жирности	3.50	3.50	1.00	0.00	2.90	0.00	0.00	0.00	0.00	0.25	0.53	0.42	0.00	0.70	0.01	0.00	0.02	0.01	0.00	0.00	0.01	0.00	0.00	26.20													
	Сок 100% натуральный, содержание сахара-<5%/100мл	200		176.00	1.00	0.20	19.80	0.40	20.20	0.40	1.00	0.60	12.00	240.00	14.00	8.00	14.00	2.80	0.08	0.00	0.02	0.40	4.00	4.00	92.00													
6	Фрукты свежие (абланки)	200		173.00	0.80	0.80	18.00	1.60	19.60	3.60	1.60	1.00	52.00	556.00	32.00	18.00	22.00	4.40	0.30	0.01	0.06	0.04	0.80	20.00	94.00													
	Хлеб*	30		13.00	1.70	0.20	0.42	10.89	11.31	0.40	0.27	0.63	120.00	73.20	9.90	17.10	58.20	1.35	0.32	0.00	0.06	0.03	0.60	0.00	69.00													
7	Хлеб пшеничный	30		11.00	2.70	1.00	1.70	11.15	12.85	0.80	0.00	0.59	147.00	37.80	43.20	6.90	29.40	1.08	0.22	0.00	0.00	0.16	0.07	1.43	0.00	79.80												
	Всего обед			808.00	40.30	22.00	46.87	67.65	114.52	17.40	17.54	6.41	1068.91	1880.59	424.03	330.36	655.40	18.30	5.45	4.00	1.49	0.76	0.48	21.38	72.40	857.40												
Всего первый день - Понедельник (Завтрак + Обед)				1304.07	69.66	33.11	78.65	106.66	185.31	23.30	19.04	8.27	1447.81	2436.63	620.37	428.30	954.21	20.38	8.69	4.15	1.89	0.88	0.66	31.57	99.44	1392.66												

LABORATORUL DE ÎNCERCĂRI „ILAS” AL I.P. „INSTITUTULUI DE CHIMIE”
AL MEC AL RM
MD –2028, m. Chișinău, str. Academiei, 3, tel. 022 739 977

R A P O R T D E Î N C E R C Ă R I

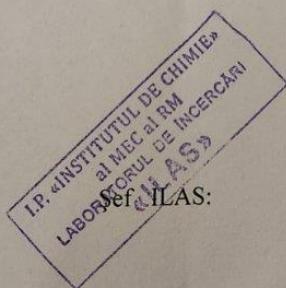
Nr. 256

25 octombrie 2022

DENUMIREA PROBEI - mîncare pentru copii
NUMĂRUL DE MOSTRE - 10
PREZENTATOR - UTM
TIPUL ȘI SCOPUL ÎNCERCĂRILOR - determinarea metalelor

Nr	Denumirea probelor	Valorile depistate
		Fier (Fe), mg/kg
1	03.10 завтрак	4,34
2	03.10 обед	10,5
3	04.10 завтрак	4,44
4	04.10 обед	8,92
5	05.10 завтрак	6,08
6	05.10 обед	5,53
7	06.10 завтрак	4,46
8	06.10 обед	9,32
9	07.10 завтрак	9,03
10	07.10 обед	4,13
Metoda de încercări		absorbție atomică

Notă: Rezultatele încercărilor se referă numai la mostra încercată.
Multiplicarea raportului de încercări este admisă cu acordul laboratorului



Tatiana Mitina

Приложение 3

Nr.	Наименование блюд	Выход, г.	вода, мл	Белки, г	Жиры, г	Много- и диц Крахмал	Всего	Углеводы, г		Пищевые волокна, г	Органичес- кие кислоты, г	Зола, г	Минеральные вещества, мг							Витамины, мг					Энергетич- еская ценность, калории				
													Понедельник - 1 неделя, осень																
Dejun I																													
1 45%	Макаронные изделия с маслом и сыром	100/5/15	69.07	9.86	9.14	0.60	26.01	26.61	1.80	0.31	0.56	300.31	60.11	161.20	26.45	151.11	0.72	1.28	0.07	0.02	0.02	0.08	1.45	0.11	231.78				
	Филе куриное отварное	40.00	28.00	12.00	0.72	0.24	0.00	0.24	0.00	0.00	0.00	4.46	98.46	4.58	35.38	65.52	0.57	1.18	0.04	0.00	0.02	0.02	6.13	0.52	55.44				
	Напиток лимонный	150.00	149.60	0.16	0.00	8.48	0.00	8.48	0.32	0.96	0.23	6.02	29.49	11.14	3.41	3.84	0.13	0.02	0.00	0.00	0.01	0.00	0.03	5.82	35.20				
	Кренделль	14.00	1.63	1.49	0.16	0.14	9.83	9.97	0.51	0.03	0.29	85.54	18.20	3.36	2.52	12.74	0.22	0.00	0.00	0.00	0.02	0.01	0.42	0.00	48.34				
	Всего завтрак		248.30	23.52	10.03	9.46	35.83	45.29	2.63	1.30	1.09	396.32	206.25	180.27	67.76	233.21	1.64	2.48	0.11	0.02	0.07	0.12	8.04	6.45	370.76				
Prânz																													
	Суп картофельный с рисом	250.00	210.00	4.00	2.80	0.00	26.00	26.00	6.00	14.25	0.00	506.35	271.98	96.82	64.18	146.00	3.26	0.98	2.91	0.01	0.11	0.08	2.11	6.70	157.20				
	Перловая каша	100.00	67.33	2.93	3.53	0.30	22.60	22.90	2.53	0.00	1.20	375.00	54.00	19.00	14.00	101.00	0.60	0.82	0.00	0.01	0.03	0.02	1.00	0.00	140.20				
	Котлета из куриного филе	50.00	31.00	16.10	3.30	0.30	0.00	0.30	0.00	0.00	0.81	33.67	168.18	4.01	49.53	97.30	0.90	0.96	0.05	0.00	0.04	0.04	7.92	0.00	95.30				
	Компот яблочный	155.00	133.00	0.20	0.20			21.10	0.60								0.62												
	Хлеб*	30.00	13.00	1.70	0.20	0.42	10.89	11.31	0.40	0.27	0.63	120.00	73.20	9.90	17.10	58.20	1.35	0.32	0.00	0.00	0.06	0.03	0.60	0.00	54.64				
	Хлеб пшеничный	30.00	11.00	2.70	1.00	1.70	11.15	12.85	0.80	0.00	0.59	147.00	37.80	43.20	6.90	29.40	1.08	0.22	0.00	0.00	0.16	0.07	1.43	0.00	72.80				
	Всего обед	615.00	465.33	27.63	11.03	2.72	70.64	94.46	10.33	14.52	3.24	1182.02	605.16	172.93	151.71	431.90	7.81	3.30	2.96	0.01	0.39	0.25	13.06	6.70	520.14				
вторник - 1 неделя, осень																													
	Dejun I																												
	Натуральный йогурт 2,5%	125	100	3.5	3.1	16.3	0	16.3	0	1	0.875	56.25	153.8	136.25	16.25	106.3	0.125	0.5	0.0288	0.025	0.038	0.163	0.75	2	107.1				
	бутерброд с маслом (обогащенный Fe хлеб)	5/30		13.8	1.725	4.325	0.46	10.89	11.35	0.4	0.27	0.64	120.35	73.95	10.5	17.1	59.15	1.76	0.326	0.03265	0.02	0.06	0.032	0.61	0	92.025			
	Чай с сахаром, лимон	200	190	0.4	0.2	7.6	0	7.6	0.2	0.6	0.152	4.2	60.12	21.04	10.9	17	0.8	0.0118	0.001	0	0.004	0.02	0.224	3.82	34.2				
	Рисовая каша (на молоке), изюм	150	94.32	4.28	3.92	6.95	16.67	23.62	4.47	0.15	1.74	276.88	338.72	89.57	53.89	160.07	1.07	0.79	0.08	0.36	0.14	0.12	2.42	1.01	155.78				
	Всего завтрак		398.12	9.90	11.54	31.31	27.56	58.87	5.07	2.02	3.40	457.68	626.54	257.36	98.14	342.52	3.75	1.63	0.14	0.41	0.24	0.33	4.01	6.83	389.11				
	Prânz																												
	Сладкая кукуруза	15																											
	Картофельный суп с макаронами	250	287	3.3	2.5	3	14.25	17.25	2.3	0.25	1.5	15.5	638.5	24	30.25	78	1.25	0.5085	1.25	0	0.125	0.075	1.79	10	109.3				
	Тушеная свинина с овощами	30/30	64.00	10.50	10.70	3.00	0.60	3.60	0.50	0.09	0.00	158.39	258.68	44.31	20.70	135.40	0.54	2.05	0.06	0.37	0.04	0.16	4.61	2.23	153.70				
	Пшеничная каша	100	72	4.55	5	4.65	15	19.65	0.7	0	0	504.54	142.7	96.26	13.91	86.1	0.288	0.4452	0.048	0.016	0.054	0.121	1.584	0.9	143.2				
	Чай с сахаром, лимон	160	190	0.4	0.2	7.6	0	7.6	0.2	0.6	0.152	4.2	60.12	21.04	10.9	17	0.6	0.0118	0.001	0	0.004	0.02							
	Хлеб*	30	13	1.7	0.2	0.42	10.89	11.31	0.4	0.27	0.63	120	73.2	9.9	17.1	58.2	1.35	0.321	0	0.001	0.06	0.027	0.6	0	54.64				
	Хлеб пшеничный	30	11	2.7	1	1.701	11.151	12.85	0.8	0	0.594	147	37.8	43.2	6.9	29.4	1.083	0.222	0	0	0.16	0.073	1.434	0	72.8				
	Всего обед		637.00	23.15	19.60	20.37	51.89	72.26	4.90	1.21	2.88	949.63	#####	238.71	99.76	404.10	5.18	3.56	1.36	0.39	0.45	0.48	10.01	13.13	533.64				
среда - 1 неделя, осень																													
	Dejun I																												
	Запеканка из творога с вареньем	75/10		32.5	8.25	14.8	4.525	3.825	8.35	0.065	0.39	0.535	46.175	159.9	83.125	22.675	134.1	0.965	0.44925	0.15	0	0.06	0.1505	1.75	0.37	199.73			
	Кафе с молоком	200	165	7	4.7	19.5	0	19.5	2	0	1.3	88	394	228	46	210	0.84	1.26	0.102	0.008	0.078	0.364	0.266	0.4	152.3				
	Свежие яблоки	155	134.08	0.62	0.62	13.95	1.24	15.19	2.79	1.24	0.775	40.3	430.9	24.8	13.95	17.05	3.41	0.2325	0.00775	0.0465	0.047	0.031	0.62	15.5	74.4				
	Всего завтрак		331.58	15.87	20.12	37.98	5.07	43.04	4.86	1.63	2.61	174.48	984.78	335.93	82.63	361.15	5.22	1.94	0.26	0.05	0.18	0.55	2.64	16.27	426.43				
	Prânz																												
	Борщ с капустой и картошкой	250																											
	Тушено куриное филе	30/30	43.8	14.1	1.02	0.24	0	0.24	0	0	0.66	36	175.2	4.8	51.6	102.6	0.84	0.78	0.04	0.00	0.04	0.04	6.43	0.00	66.54				
	Чай с сахаром, лимон	130	190	0.4	0.2	5.6	0	5.6	0.2	0.6	0.152	4.2	60.12	21.04	10.9	17	0.6	0.0118	0.001	0	0.004	0.02							
	Хлеб*	30	13	1.7	0.2	0.42	10.89	11.31	0.4	0.27	0.63	120	73.2	9.9	17.1	58.2	1.35	0.321	0	0.001	0.06	0.027	0.6	0	54.64				
	Хлеб пшеничный	30	11	2.7	1	1.701	11.151	12.85	0.8	0	0.594	147	37.8	43.2	6.9	29.4	1.083	0.222	0	0	0.16	0.073	1.434	0	72.8				
	Артизак из пшеницы																												
	Всего обед		257.80	18.90	2.42	7.96	22.04	30.00	1.40	0.87	2.04	307.20	346.32	78.94	86.50	207.20	6.91	1.33	0.04	0.00									