

عنوان مقاله:

Production of functional pineapple juice by incorporation of phenolic extracts from selected plants

محل انتشار:

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خلاصه مقاله:

Plant phenolics have gained considerable interest in recent years for their potential effects as natural antioxidants and their inhibitory effects against food related microorganisms. In the present study, phenolic extracts from the leaves of three plants namely *Moringa oleifera* (drumstick), *Morus indica* (mulberry), and *Mentha spicata* (mint) were prepared by a mixture of methanol/ acetone/water. The UV spectra of extracts were recorded and contents of total phenolics determined. The extracts were incorporated in pineapple juice and their solubility and stability were studied. In addition, the acceptability of treated juice samples was sensory evaluated. The solubility of mulberry and drumstick extracts was found to be more than that of mint. The two extracts were also stable in the pH environment of pineapple juice when stored at 4 °C for two weeks. The pineapple juice treated with mulberry extract was more acceptable compared to that of drumstick, according to sensory evaluation. Therefore, the effect of addition of phenolic extract from mulberry on the shelf life of pineapple juice stored at 4 °C was investigated by monitoring the changes in titrable acidity and sensory parameters for 8 weeks. Results indicated that the extracts of natural phenolic compounds can be used to improve the quality and safety of foods.

کلمات کلیدی:

phenolic extract, drumstick, mulberry, mint, functional pineapple juice

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