

عنوان مقاله:

study of optimization extraction process effect from some sour orange cultivars during ripening time by maceration .method and its antioxidant activity

محل انتشار:

دومین کنگره بین المللی و بیست و پنجمین کنگره ملی علوم و صنایع غذائی ایران (سال: 1397)

تعداد صفحات اصل مقاله: 7

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خلاصه مقاله:

In this study, the effect of extraction by different solvents (ethanol, methanol, ethanol/water (50:50), methanol/water (50:50), and water) as amceration method on the antioxidant properties of raw and ripened extracts are evaluated to clear the best extraction method for optimal use ofthis by-product. Total phenolic content is measured due to the Folin–Ciocalteu method and antioxidant activities of each extract are evaluated with the 2,2-diphenyl-1-picrylhydrazyl (DPPH), b-carotene bleaching,oxidative stability indexes. The highest amount of phenolic compounds is found in ethanol-water extraction (2000 ppm).diffirenet extracts showed significantly different antioxidant activity(p<.05) .the highest value was 944 µg/mg gallic acid equivalent that belonged to ripened sample.the highest DPPH acivity also was found in ethanol-water extracts 82%,in b-caroten system and also OSI test the highest values were respectively 81.52% and 6.30 h. The lowest values ,not only in DPPH test but also in other tests were belong to water solvet extracts from raw sample.it showed there are three important values which have important effects on optimization f .the antioxidant activitiessolvent and antioxidant nature and being ripened and raw

كلمات كليدى:

maceration, radical inhibition strength, total phenolic compounds

لینک ثابت مقاله در پایگاه سیویلیکا:



