

Tomato Peels Prevented Margarine and Soya/Sunflower Oils Oxidation

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Abstract : In this research paper, we studied the oxidative stability of table margarine and soya/sunflower oils rich in lycopene with tomato peel powder (TPP). For this 1%, 2%, and 3% (w/w) of TPP was added to oil used in margarine manufacture. Chromatic characteristics of margarine and soya/sunflower oil have been studied using 'Tristimulus Colorimetry' method. The main point of the research was to determine the antioxidant activity and the oxidative resistance of soya/sunflower and margarine with TPP (peroxide index, TBA index, and rancimat test). The sensory and textural properties, overall acceptability of margarine and oil were good, indicating that TPP could be added to oil to produce a margarine enriched in lycopene with excellent stability oxidative.

Keywords : tomato peel powder, lycopene, table margarine, soya/sunflower oils, antioxidant activity, stability oxidative

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