

Effect on Nutritional and Antioxidant Properties of Yellow Alkaline Noodles Substituted with Different Levels of Mangosteen (*Garcinia Mangostana*) Pericarp Powder

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Abstract : Mangosteen (*Garcinia mangostana*) pericarp is considered as agricultural waste and not fully utilized in food products. It is widely reported that mangosteen pericarp contains high antioxidant properties. The objective of this study is to develop novel yellow alkaline noodle (YAN) substituted with different levels of mangosteen pericarp powder (MPP). YAN formulation was substituted with different levels of MPP (0%, 5%, 10% and 15%). The effect on nutritional and antioxidant properties were evaluated. Higher substitution levels of MPP resulted in significant increase ($p < 0.05$) of ash, fibre, specific mineral elements, and antioxidant properties (total phenolic, total flavonoid, anthocyanin and DPPH) than control sample.

Keywords : antioxidant properties, Mangosteen pericarp, proximate composition, yellow alkaline noodle

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