## Characterization of Onion Peels Extracts and Its Utilization in a Deep Fried Snack

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**Abstract :** The present study proposed the use of different onion peel extracts in a South Asian snacks called 'sew'. The polyphenols extracted from peels were initially analyzed for their antimicrobial potential and bioactive components following three different extraction systems. A relatively higher level of total phenolic content (TP), total flavonoid (TF) and antioxidant activity was observed for EWE (ethanol and water based) extracts followed by EAAE (ethanol and acetic acid) and WE (water extract) sample. Onion extracts showed ability to inhibit gram-positive as well as gram-negative bacteria. The incorporation of onion peel extracts in sew showed a marked increase in bioactive components. Besides bioactivity, sensory attributes, textural characteristics and storage stability of these snacks containing onion peel extract also significantly improved during the shelf study at ambient temperature for up to two months. Thus, these results justify the utilization of these plant polyphenols in fried snacks.

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