

Comparison of Different Extraction Methods for the Determination of Polyphenols

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Abstract : Extraction of bioactive compounds from several food/food products comes as an important topic and new trend related with health promoting effects. As a result of the increasing interest in natural foods, different methods are used for the acquisition of these components especially polyphenols. However, special attention has to be paid to the selection of proper techniques or several processing technologies (supercritical fluid extraction, microwave-assisted extraction, ultrasound-assisted extraction, powdered extracts production) for each kind of food to get maximum benefit as well as the obtainment of phenolic compounds. In order to meet consumer's demand for healthy food and the management of quality and safety requirements, advanced research and development are needed. In this review, advantages, and disadvantages of different extraction methods, their opportunities to be used in food industry and the effects of polyphenols are mentioned in details. Consequently, with the evaluation of the results of several studies, the selection of the most suitable food specific method was aimed.

Keywords : bioactives, extraction, powdered extracts, supercritical fluid extraction

Conference Title : ICBFBS 2018 : International Conference on Biotechnology, Food and Beverage Sciences

Conference Location : Amsterdam, Netherlands

Conference Dates : February 12-13, 2018