Anna Michalska et al., J Nutr Food Sci 2015, 5:4
http://dx.doi.org/10.4172/2155-9600.S1.018

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World Nutraceutical Conference and Expo

July 13-15, 2015 Philadelphia, USA

The effect of different drying methods on selected quality parameters of cranberry powder

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Cranberries and their derived products are widely consumed in the forms of juices and dried foodstuffs. Previously, bioactive compounds present in those berries have been reported to exert various biological effects that are beneficial to human health. Processing of cranberries can lead to the loss of natural compounds. However, the appropriate method used and controlled conditions applied can influence the quality of final products. For the first time, a thorough characterization of cranberry powder obtained by selected drying methods has been done in terms of the changes in the content of nutritional bioactive compounds and antioxidant capacity regarding the quality of dehydrated products. The application of high-temperature drying methods was tested in comparison to the freeze-drying process. The results obtained provide the knowledge about the practical application of the different drying methods used to obtain the cranberry powder. Additionally, the means of retaining the bioactive compounds in cranberry products modulated by the processes applied were shown and possible ways of using cranberry powder as nutraceuticals is demonstrated.

Biography

Anna Michalska has completed her PhD from Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences in Olsztyn (Poland) and Postdoctoral studies from HESSO Valais-Wallis University of Applied Sciences and Art in Sion (Switzerland). Meanwhile, she was also attending a scholarship 'TOP 500 Innovators – Science, Management, Commercialization' at Stanford University (CA, USA). Currently, she is working at Wroclaw University of Environmental and Life Sciences as an Assistant Professor. She has published more than 20 papers in journals with high impact factor and has been serving as an Associate Editor of *International Journal of Food Engineering* (De Gruyter).

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