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Preservation of margarine by pomegranate peel extracts (*Punica granatum* L.)

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This study aims to develop industrial pomegranate byproducts. It was conducted on pomegranate peels (*Punica granatum* L.) called Lahlou, in the region of Bejaia (Algeria). The objective was to substitute the vitamin E used as an antioxidant in the preservation of several foods such as margarine. The ethanol extract obtained from the pomegranate peels was used for all analyzes. The results of the assays showed high level in antioxidants content, 926.74 mg GAE, 625.20 mg QE and 174.79 CE per 100 g DM were recorded for phenolic compounds, flavonoids and tannin respectively. Evaluation of antioxidant and radical scavenging activity by two methods (reducing power and inhibition of DPPH) revealed interesting reducing effects that are close to those of quercetin and BHA. Tests conducted in laboratory scale have shown that with the extract of pomegranate peel, even at 50% lower concentration than vitamin E, margarines developed were resistant to oxidation, without modification of the physico-chemical and microbiological properties. Pomegranate peels is a good source of bioactive substances that are proving of great interest and that could be used in different food sectors.

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Food safety evaluation and food waste management: An Indian perspective

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Food safety is nothing but utilizing various resources in order to ensure that all types of foods are properly started, prepared and preserved. Hence, they are safe for consumption. Internal auditing should be conducted on a repeated to make external auditing a smooth running process. The priority should lie in maximizing food sales and giving away or selling foods past their prime involved risks that may undermine sales. Times have moved on towards reaching perfection with technology being updated almost every passing hour. This brings to a logical conclusion that there're many great ways through which we can reduce the total food waste through innovation and research as it gives us a chance to take the best available quarantine measures in preventing spoilage and wastage of food. We should only target on producing food when necessary and it's our duty to ensure decrement of over production. Producing food and generating efficient waste invariably and internally contaminate the environment. The present study discusses about the food safety issue, emphasizes the need of international food safety standards and their implementation in the food processing units to ensure the maximum safety and importance of effective waste management.

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