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Nutritive values and protective effects of the fruit extracts of *Prunus persica* (L.) Batsch

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Prunus persica (L.) Batsch is a mesocarp and endocarp of the fruit was tested and proved to be a potent scavenger of free radicals like nitrous oxide, hydroxyl ions, ferrous ions. The fruit was also tested for its beta carotene, vitamin A, vitamin C, mineral and crude fiber contents. The toxicity study (LD⁵⁰) showed no mortality up to a maximum dose of 2000 mg/kg body weight. Further there were no remarkable changes in animal behavior, body and organ weight. Hematological parameters (RBC, WBC, hemoglobin), biochemical parameters (urea, uric acid, creatinine, aspartate transaminase, alanine transaminase) showed no significant changes compared to control models. Histopathological study showed no adverse effects on hepatic, kidney and pancreatic tissues. Hence the studies proved that *Prunus persica* fruit is a potent candidate against the oxidants and thereby a better solution for the diseases associated.

Biography

P Hephzibah Christabel has completed her PhD from Karpagam University, Coimbatore, Tamil Nadu, India. She has published 8 research papers in reputed journals.

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