Foods
2024
Conference

## The 5th International Electronic Conference on Foods



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## Optimization of extraction technologies for obtaining bioactives from Schinus molle

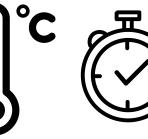
Seling GS (1,2), Rivero CR (2,3), Díaz F (2,3), Busch VM (2,3), Buera MP (1)

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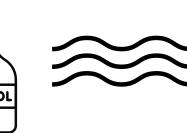
Optimize the conditions for obtaining antioxidant extracts from Schinus molle using ultrasound and microwave techniques, applying RSM and comparing them with traditional extraction method.

Response Surface

Methodology







## Schinus molle

Sustainable extractions can recover valuable (bioactive) components from underutilized resources of wild or semi-domesticated species (NUS), such as Schinus molle.soils.



These findings underscore the importance of **selecting the extraction method**, opening new opportunities for practical applications of natural **additives** derived from unexplored sources, adapted to climate change, and promoting biodiversity.

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Optimization



Polyphenol Content Total (GAE/100 mL)

Microwave

24.1; 20.1 and 15.8 GAE/100 mL



Antioxidant capacity

(mmoles Trolox/100 mL)

6.43; 1.07 and 0.76 mmoles Trolox/100 mL

Traditional











