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Bioactive compounds and physical-chemical properties of tropical fruit wastes

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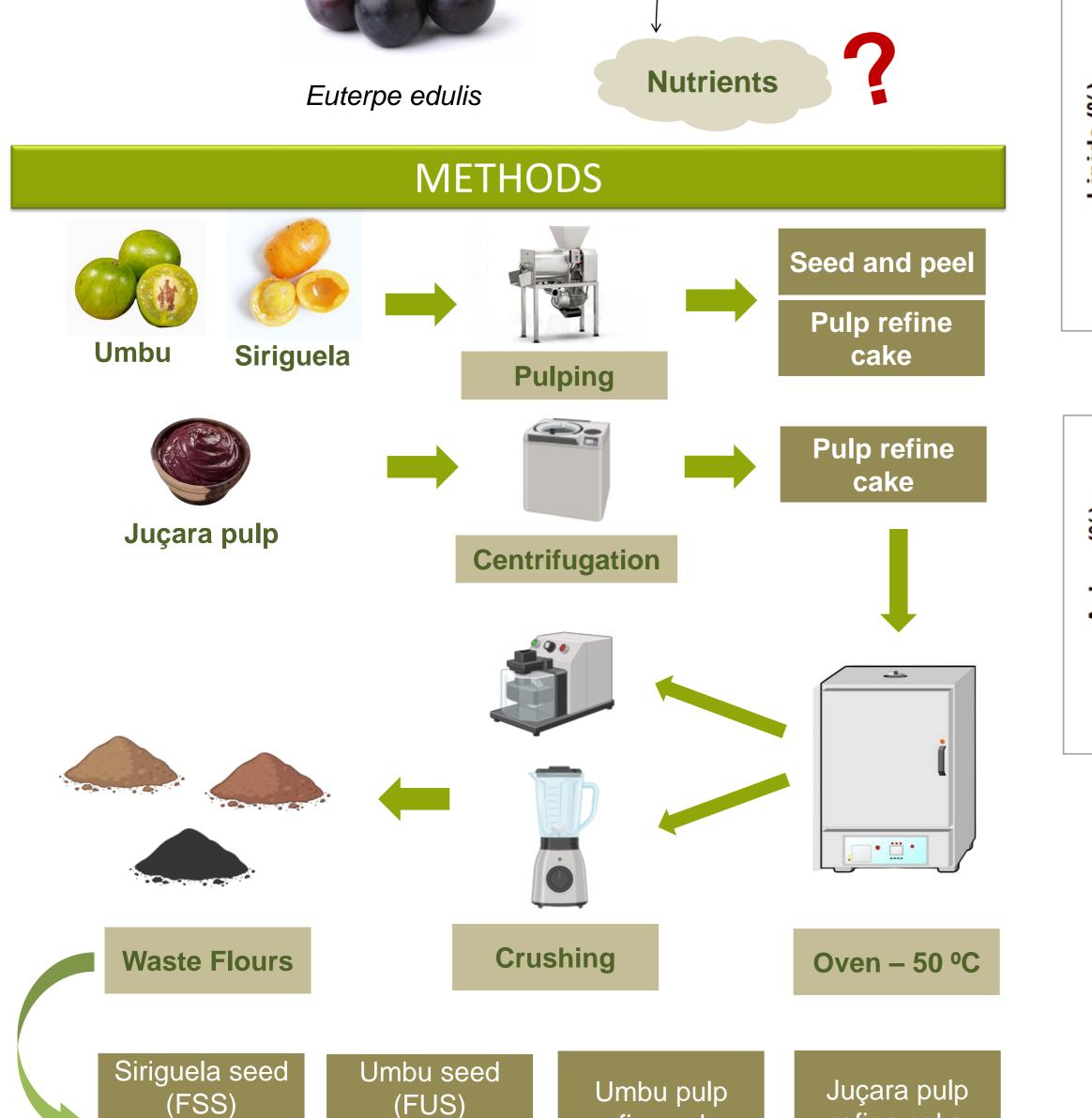
RESULTS & DISCUSSION

Table 1. Total phenolic content (TPC) and antioxidant capacity of waste flours.

Assays	FSS	FSP	FUS	FUP	FUC	FJC
TPC (mg GAE/100 g)	249	1492	1850	369	1058	774
DPPH ⁻ (µmol Trolox/g)	10	107	130	20	61	27
ABTS ⁺ (µmol Trolox/g)	13	13	131	19	63	33
FRAP (µmol Fe ²⁺ /g)	40	312	590	82	350	120

The results were expressed as dry basis

Figure 1. Lipid content in waste flours.



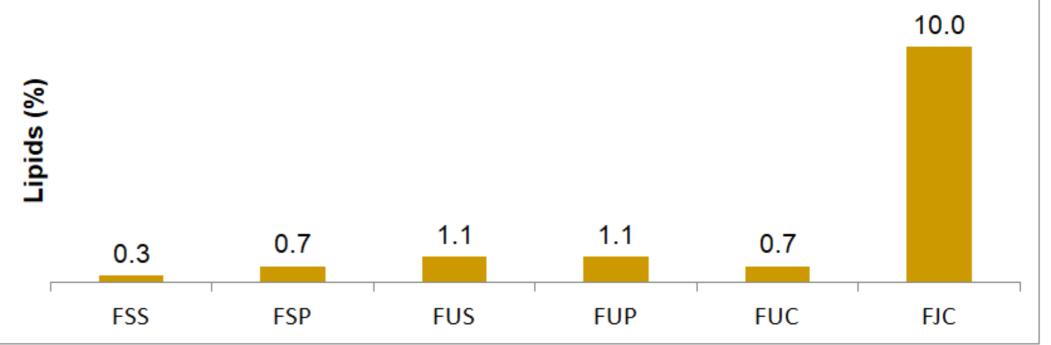


Figure 2. Ashes content in waste flours.

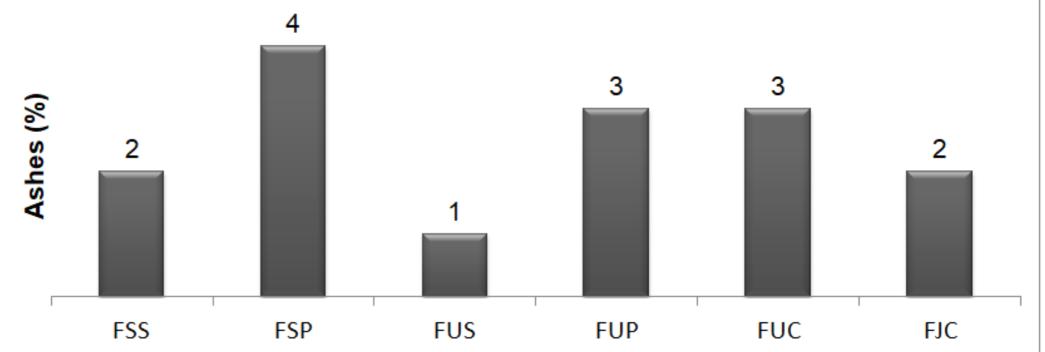
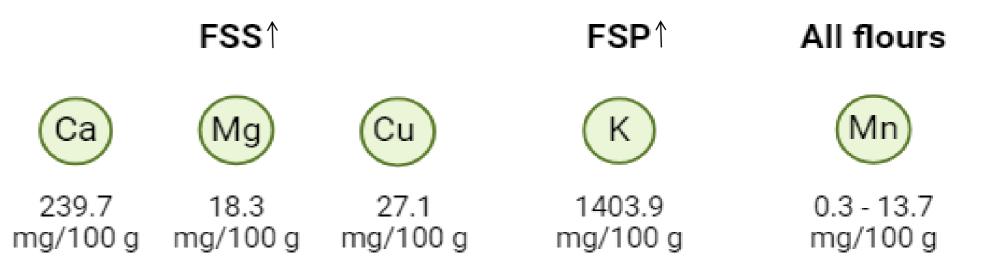
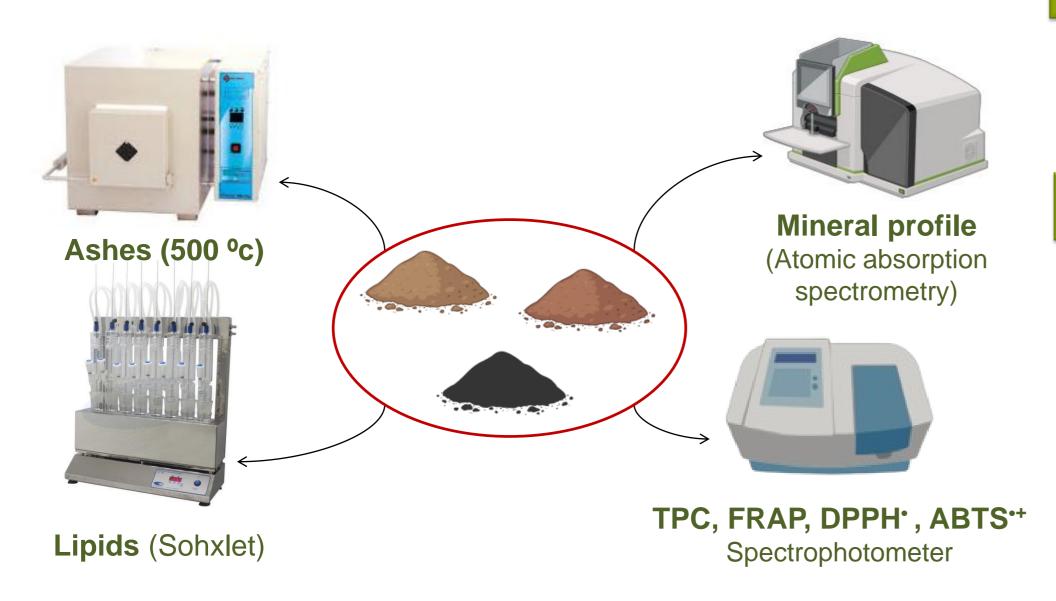


Figure 3. Main minerals found in the samples.







CONCLUSION

The flours obtain from processing waste of tropical fruits can be used as a source of bioactive compounds and nutrients in the developing of new foods.

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