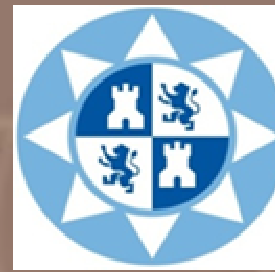


**Foods: Bioactives, Processing,  
Quality and Nutrition**  
10-12 April 2013



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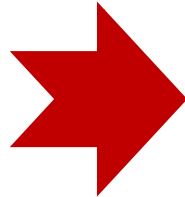
Créditos Fotos: Mariela Osorno, Laury Gutiérrez  
& Jaime Navarro



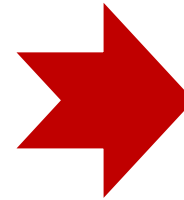
**MinAmbiente**  
Ministerio de Ambiente  
y Desarrollo Sostenible



# Bioactive compounds in new food products from Amazonic fruits



**Spray drying**



**Convection dehydration**

**“GREEN CHEMISTRY”**

**“NATURAL INGREDIENTS”**



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PROGRAMA DE SOSTENIBILIDAD E INTERVENCIÓN



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<b>Fruit powder</b>	<b>Total polyphenols</b>
Asai	876 ± 10
Cocona	54 ± 11
Copoazu	32 ± 4

<b>Fruit powder</b>	<b>Antioxidant capacity (g trolox / g powder)</b>	<b>DPPH antioxidant capacity (g DPPH / g powder)</b>
Asai	0.499 ± 0.03	1.958 ± 0.10
Cocona	0.044 ± 0.00	0.176 ± 0.01
Copoazu	0.046 ± 0.004	0.181 ± 0.02

<b>Component</b>	<b>Dry ingredients</b>	<b>Reconstituted Product</b>	<b>Equivalent in one portion (200 mL) of the beverage</b>
Asai ingredient	65%	15%	30 g
Copoazu ingredient	22%	5%	10 g
Sucrose powder	13%	3%	6 g
Trisodium phosphate	1%	0.2%	0.4 g
Drinkable water		76.8%	153.6 g