Optimization of antioxidant extraction through artificial neural network

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Introduction

Results

The increasing demand in modern society for natural sources of bioactive compounds with potential applications in preventive medicine has driven the development of innovative approaches to optimize extraction processes. While Response Surface Methodology (RSM) has been extensively utilized for prediction and optimization in extraction studies, Artificial Neural Networks (ANNs) offer a powerful alternative by enabling the development of non-linear computational models based on **Deep Learning (DL).**

These models are capable of self-learning and training to address practical challenges, without relying on pre-defined mathematical equations, by mimicking the structure and functionality of biological neural networks. The application of ANNs offers numerous advantages, including the ability to interpret complex datasets, and scale results through optimization. Furthermore, ANNs allow handling large datasets and generalizing across systems, all without the limitations of predefined models or specific experimental designs.

Objectives

- Explore the impact of ANNs on enhancing sustainable and green extraction technologies.
- Explore the applicability of ANNs in designing industrial processes for incorporating natural antioxidants.
- Compile real studies on ANN application in optimizing antioxidant extraction from natural matrices

Offer novel insights into improving extraction efficiency and resource consumption using ANNs over traditional techniques like **RSM**.

What exactly are ANNs? Are they useful?

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ANNs in antioxidant extraction processes





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Advanced modeling: ANNs surpass RSM by effectively handling complex, non-linear relationships in antioxidant extraction optimization.

Adaptive learning: Multilayer Perceptron-based ANNs process data, recognize patterns, and optimize parameters for improved efficiency.

Improved accuracy: GAs refine **ANN** models to increase accuracy, reduce **resource** consumption, and promote sustainability.

antioxidants

Optimized antioxidant extraction workflow

- **1** Parameter Selection:

 - Solvent mixture components: , and , and .
 Process parameters: Extraction , solid-to-liquid (S/M) ratio, and .

(2) Experimental Design:

- **RSM:** Optimize extraction , , , concentration, and , to enhance antioxidant yield.
- Mixture design: Optimize solvent mixtures (e.g., ,) for the extraction based on properties.
- Optimal Mixture Process Design (OMPD): Combine RSM and Mixture Design to optimize both
- conditions and some composition, using **D-optimality** to select the the design for a **XX** of experimental trials.

(3) Mathematical Model:



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Final remarks and outstanding questions

ANNs improve antioxidant extraction by efficiently managing complexity, predictive accuracy and resource utilization. However, challenges such as data quality, model interpretability, and scalability of ANN models for large-scale industrial use remain critical obstacles.

- Mixture model: Combines non-linear 🞇 effects and second-order process variables effects for 🛔
- \mathbf{z} , and second-order effects of process variables like \mathbf{z} and S/ • Process model: Evaluates main effects,

M ratio.

(4) Modeling with ANNs:

- ANNs to predict antioxidant yields by analyzing complex . The model uses inputs with outputs representing antioxidant activity (yield, TPC, DPPH IC₅₀, TAC, FRAP EC₅₀).
- Validation through k-fold cross-validation (K=4) with $75_{\%}$ of the data used for $325_{\%}$ for validation.
- Evaluate isignificance using R², Root Mean Square Error (RMSE), and Mean Absolute Difference (MAD).
- Generic Algorithms (GAs) optimization: Enhances ANN optimization via selection, crossover, and

(5) Evaluation and Validation:

the optimal conditions to ensure (improv • Validate ANN predictions by antioxidant from 🔊 🍘 🦳 🦚 🖤 samples.

Applications of ANNs in antioxidant extraction

Luangsakul et al., (2025) optimized the ultrasound-assisted extraction (UAE) of flavonoids from Gnaphalium affine D. Don (chewcut) using the Box-Behnken design. They compared ANN and RSM, with ANN providing more accurate predictions. Optimal conditions (65.92°C, 58.22% ultrasound power, 37.95 min) achieved high yields of antioxidants, suggesting the potential of chewcut as a natural, functional ingredient for health-oriented foods.

Harkat-Madouri, et al., (2025) applied RSM and ANNs to optimize microwaveassisted extraction (MAE) of total phenolic compounds from almond skins. ANNs (R² = 0.99) outperformed RSM ($R^2 = 0.97$) in predicting optimal conditions: 562 W microwave power, 30 s extraction time, and 53% EtOH, yielding 560.79 mg GAEs/100g. The extract showed strong antioxidant and antihyperglycemic activities, including α -amylase inhibition (IC₅₀ = 27.87 µg/mL).

1	How to scale ANNs for industrial applications without compromising yield or cost ?
2	Can DL combined with traditional methods outperform resource optimizing?
3	How well can ANNs predictions be generalized across different food matrices?
4	Can AI-powered optimization help energy efficiency and sustainable mining at scale?