World Congress on Food Safety and Nutrition Science October 25-26, 2021 Rome, Italy

Effect of high voltage electric discharge on the extraction of phenolic compounds from mandarin (Citrus unishu M. var. okitsu) peel waste

Marija Banožić\*, Silvija Šafranko, Dora Bogadi, Stela Jokić

Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek, Franje Kuhača 18, 31000 Osijek, Croatia \*mbanozic@ptfos.hr

#### Acknowledgments:

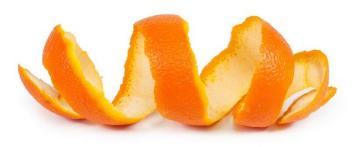
This work has been supported by Croatian Science Foundation under the project "Application of innovative techniques of the extraction of bioactive components from by-products of plant origin" (UIP-2017-05-9909





## Citrus peel

- Industrial citrus processing- large quantities of by-products (mainly citrus peel)
- High amount of bioactive compounds
- Hesperidin-main compound



#### **Experimental work**

High Voltage Electric Discharge (HVED) assisted extraction procedure

- Different experimental conditions:
- solvent:solid ratio (200, 300, 400 mL/g),
- frequency (40, 70, 100 Hz)
- treatment time (5, 10, 15 min),

Custom-built equipment constructed by Ingeniare CPTS1



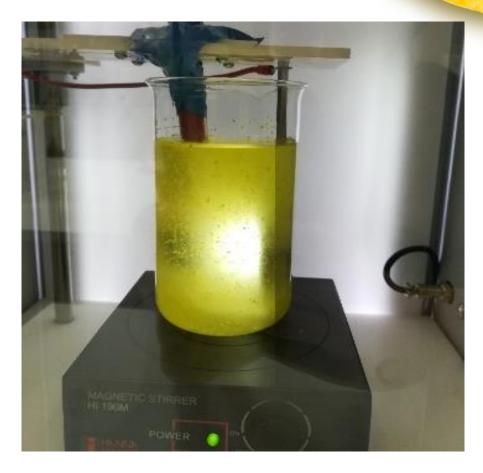
#### **Experimental work**

#### Analysis

 Separation, identification and quantification of phenolic compounds -HPLC with a variable wavelength detector.



#### RESULTS



## Figure 1. Formation of an electrical discharge between two electrodes in citrus peel extract during HVED treatment

#### RESULTS

# Table 1 Extraction yield, total phenol content and antiradical activity for citrus peel extracts obtained with HVED

	Total phenol content (mg GAE/g)	DPPH (%)	Extraction yield (mg/g)
1	134.44	92.22	416.80
2	166.23	91.97	430.00
3	176.49	94.93	389.00
4	173.15	92.68	453.00
5	179.31	92.30	432.00
6	170.59	92.09	427.20
7	275.46	92.85	391.50
8	274.18	91.80	426.10
9	176.23	92.50	432.31
10	161.36	90.99	424.80
11	96.23	93.91	441.20
12	270.85	91.75	359.50
13	138.28	92.30	418.40
14	115.21	87.06	456.00
15	193.92	91.97	463.20
16	204.95	92.18	422.40
17	232.13	92.90	424.01

## RESULTS

#### Table 2 Phenolic compounds detected in citrus peel extracts obtained with HVED

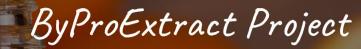
RU N	Hesperidin (mg/g)	Narirutin (mg/g)	Rutin (mg/g)	Cryptochlorogen ic acid (mg/g)	Neochlorogeni c acid (mg/g)
1	58.51	12.77	2.49	1.05	0.68
2	59.96	13.55	2.25	0.98	0.68
3	64.74	13.72	4.35	0.75	0.53
4	59.46	13.95	4.33	0.93	0.72
5	67.07	14.20	4.62	0.79	0.64
6	70.62	14.53	2.55	0.81	0.64
7	69.76	14.74	2.66	0.84	0.60
8	55.88	7.47	1.37	0.43	0.33
9	59.16	12.87	4.19	0.39	0.54
10	67.08	14.67	4.78	0.85	0.68
11	59.22	17.39	5.10	1.10	1.10
12	72.91	12.19	5.25	0.86	0.66
13	50.52	13.51	4.00	0.85	0.62
14	62.90	14.40	5.05	0.76	0.72
15	58.71	13.76	4.56	0.69	0.71
16	64.50	14.54	4.92	0.65	0.68
17	68.32	14.58	5.13	0.67	0.61

# CONCLUSION

- HVED treatment enhanced extraction efficiency
- Intensified mass transfer and increased release of intracellular compounds into the solvent
- Citrus-peel material rich in biactive compounds

# THANK YOU FOR YOUR ATTENTION!!!

About project



Application of innovative techniques of the extraction of bioactive components from by-products of plant origin



Home

**ByProExtract** 

OUR RESE

OUR RESEARCH GROUP

Publications

Conferences

News

Researchers