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SUBCRITICAL WATER EXTRACTION FOR THE VALORIZATION OF BLACK ELDERBERRY BYPRODUCT

Zorana Mutavski^{1*}, Nataša Nastić¹, Slađana Krivošija¹, Mirjana Sulejmanović¹, Jelena Vladić¹, Senka Vidović¹

¹Faculty of Technology, University of Novi Sad, Bulevar cara Lazara 1, 21000 Novi Sad, Serbia

*zoranamutavski@gmail.com

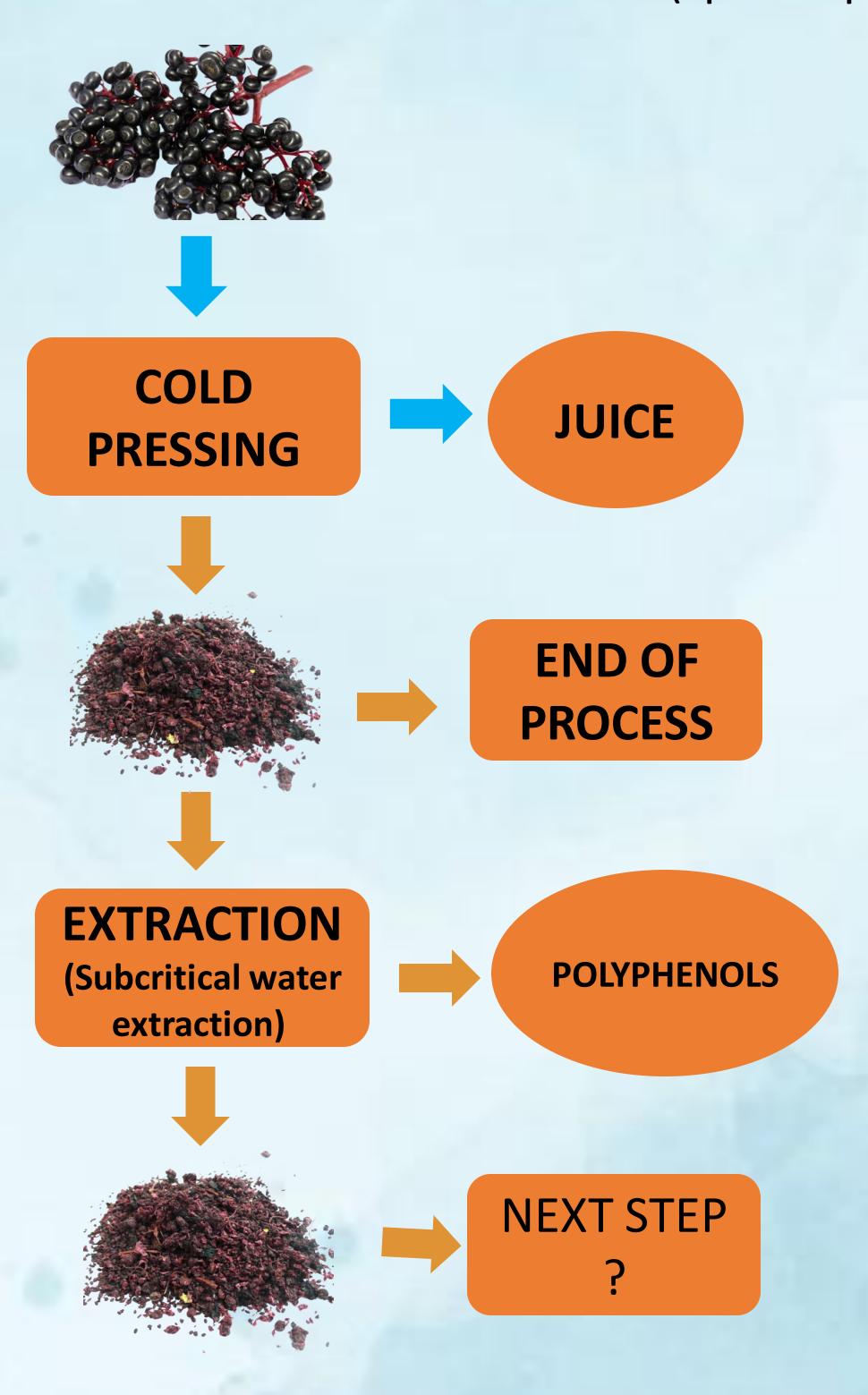
Introduction:

Current practice in the agro-industrial waste management does not fully exploit waste potential since bio waste often contains valuable compounds that can be extracted from it and further used in different industries.

Black elderberry pomace is a byproduct from the production of black elderberry juice. It is mostly composed of hemicellulose and cellulose, but it also represents an important source of polyphenolic compounds to be used in food, pharmaceutical and cosmetic industries, with many applications related to the health benefits.

Methods:

- Subcritical water extraction
- Total content of phenols (spectrophotometric)
- Total content of flavonoids (spectrophotometric)



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Results:

TP (mg/g DW)	TF (mg/g DW)
139.24	32.06
127.29	29.50
125.81	27.75
132.75	28.74
134.78	29.36
	139.24 127.29 125.81 132.75

Conclusion:

- The elderberry pomace extracts obtained at 120 °C showed the highest content of total phenols (139.24 mg GAE/g dry weight) and total flavonoids (32.06 mg CE/g dry weight) highlighting the great potential of elderberry pomace for valuable applications.
- The lowest contents for total phenolics and flavonoids (125.81 mg GAE/g dry weight and 27.75 mg CE/g dry weight, respectively) were observed in the extracts obtained at 160 °C.





