

## VI. Symposium of Young Researchers on Pharmaceutical Technology, Biotechnology and Regulatory Science

January 24-26 2024 - Szeged, Hungary

## FP-11

DOI: <u>10.14232/syrptbrs.2024.60</u>

## Screening of the profile of phenolic compounds from grape pomace before and after treatment with filamentous fungi

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In this study, two methods of solid-liquid extraction of phenolic compounds from grape pomace were tested, namely ultrasound-assisted extraction and conventional extraction in a water bath. It was found that the best extraction efficiency of total phenolic compounds  $(67.13 \text{ mg}_{GAE}/g_{db})$  and total flavonoids  $(35.90 \text{ mg}_{CE}/g_{db})$  was achieved with the conventional solid-liquid extraction method, where the extraction conditions were optimal: T = 80 °C, extraction solvent 50% aqueous ethanol, n = 200 rpm, t = 120 min, solid-liquid ratio: 40 mL/g, which was used for further experiments. Furthermore, a biological treatment of the grape pomace was carried out over a period of 1 to 5, 10 and 15 days with 11 different filamentous fungi (Trametes versicolor TV6, Trametes versicolor TV8, Trametes versicolor AG613, Trametes gibbosa, Phanerochaete chrysosporium, Ceriporiopsis subvermispora, Pleurotus eryngii, Ganoderma lucidum, Ganoderma resinaceum, Humicola grisea, and Rhizopus oryzae) for the recovery of phenolic compounds from the complex lignocellulose structure. The results showed that P. eryngii and R. oryzae had the highest impact on the recovery of most phenolic compounds among the microorganisms used, with an increase of 1.1 to 4.5-fold compared to the untreated initial sample. The positive effect of biological treatment was most pronounced for ellagic acid, whose concentration increased from an initial value of 34.65  $\mu$ g/g<sub>db</sub> to 303.72  $\mu g/g_{db}$  after 15 days of treatment with *C. subvermispora*.

*Acknowledgement:* This work was supported by the Croatian Science Foundation under the project (IP-2018-01-1227) "Development of a sustainable integrated process for the production of bioactive isolates from food industry residues" (POPI-WinCEco).