



EFFECT OF DRYING METHODS ON QUALITY OF FRUIT POMACE

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ABSTRACT

In accordance with the NOVA food classification, drying results healthy food. It can be a solution in case of recirculation of bioactive components in food industrial waste like fruit pomace to turn into high value added products. We aimed a comparative analysis of drying methods on chemical and physical parameters of sour cherry and elderberry pomace. The pomace was obtained from a local industrial partner. On the raw fruit pomace, convective drying, vacuum drying, and lyophilisation alone and in combination with vacuum drying were applied in laboratory scale. Total polyphenol content, total anthocyanine content, water activity, and colour parameters (CIE Lab) were measured. We stated that the lyophilisation was the most effective method for the preservation of bioactive constituents like polyphenols and anthocyanines.

Keywords: fruit pomace, liophilization, drying, antioxidant, poliphenol