

PRODUCTION OF SOME NATURAL BIOACTIVE COMPOUNDS AND THEIR APPLICATION IN FOOD PRODUCTS

By

EMAN EL-SAYED IBRAHIM YOUSEF

B.Sc. Agric. Sci. (Food Technology), Ain Shams University, 2006

M.Sc. Agric. Sci. (Food Technology), Ain Shams University, 2010

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This thesis for Ph.D degree has been approved by:

Dr. Adel Zaki M. Badee

Prof. Emeritus of Food Science and Technology , Faculty of
Agriculture, Cairo University

Dr. Atef Anwer Koutb Abo Arab

Prof. Emeritus of Food Science and Technology , Faculty of
Agriculture, Ain Shams University

Dr. Ibrahim Rizk Sayed Ahmed

Prof. Emeritus of Food Science and Technology , Faculty of
Agriculture, Ain Shams University

Dr. Nagwa Mousa Hassen Rasmy

Prof. Emeritus of Food Science and Technology , Faculty of
Agriculture, Ain Shams University

Date of Examination: / / 2017

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Under the supervision of:

Dr. Nagwa Mousa Hassen Rasmy

Prof. Emeritus of Food Science and Technology, Faculty of
Agriculture, Ain Shams University (Principal supervisor)

Dr. Ibrahim Rizk Sayed Ahmed

Prof. Emeritus of Food Science and Technology, Faculty of
Agriculture, Ain Shams University

Dr. Hanan Mohamed Abdo Al-Sayed

Prof. of Food Science and Technology, Faculty of Agriculture, Ain
Shams University

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CONTENTS

	Page
LIST OF TABLES.....	V
LIST OF FIGURES.....	VII
LIST OF ABBREVIATIONS.....	XII
1.INTRODUCTION.....	1
2. REVIEW OF LITERATURE.....	7
2.1 Bioactive compounds.....	7
2.2. Extraction of bioactive compounds.....	12
2.3. Antioxidant and Antimicrobial activity of bioactive Compounds.....	16
2.4. Sources of bioactive compounds.....	19
2.4.1.Mango	22
2.4.2. Pomegranate	27
2.4.3. Prickly –pear catacus.....	30
2.4.4. <i>Pisium sativum</i>	34
2.4.5. Cantaloupe	35
2.5.Application of peel extracts	37
2.5.1.Bakery products.....	37
2.5.2.Thermal stability.....	40
3.MATERIALS AND METHODS.....	43
3.1.Materials.....	43
3.1.1.Plant materials.....	43
3.1.2.Microbial strains.....	43
3.1.3.Cup cake ingredient.....	43
3.1.4.Sunflower oil.....	43
3.1.5. Chemicals	43
3.1.6.Culture media.....	44
3.1.6.1.Nutrient agar medium.....	44
3.1.6.2.Potato dextrose agar medium.....	44
3.1.6.3.Violet bile agar medium.....	45

	Page
3.1.6.4.Bismuth sulphite agar medium.....	45
3.1.6.5.Baird-Parker agar medium.....	46
3.2.Methods.....	46
3.2.1.Thecnological methods.....	46
3.2.1.1. Preparation of plant peel extracts.....	46
3.2.1.2.Extraction of bioactive compounds from fruit and vegetable peels.....	46
3.2.1.3.Formula of cup cake and processing.....	47
3.2.1.4.Extraction of lipids from cup cake.....	47
3.2.1.5.Deep frying.....	48
3.2.2. Analytical methods.....	48
3.2.2.1.Proximate composition of fruit and vegetable peels.....	48
3.2.2.2.Total phenolics content of peel extracts (TP).....	48
3.2.2.3.Total flavonoids content of peel extracts (TF).....	49
3.2.2.4.Antioxidant activity of peels extracts.....	49
3.2.2.4.1.DPPH radical scavenging activity.....	49
3.2.2.4.2.ABTS cation radical – scavenging assay.....	50
3.2.2.4.3.Ferric – reducing antioxidant power assay(FRAP)	50
3.2.2.5. Analysis of phenolic compounds with HPLC.....	50
3.2.2.6. Antimicrobial activity of different peels extracts.....	51
3.2.2.7.Chemical, antimicrobial and sensory evaluation of cup cake.....	52
3.2.2.7.1.Determiation of peroxide value (PV).....	52
3.2.2.7.2. Determination of Thiobarabituric acid value (TBA)...	52
3.2.2.7.3.Determination of Free fatty acid value (AV).....	52
3.2.2.7.4.Microbiological analysis of cup cake.....	52
3.2.2.7.5.Sensory evaluation of cup cake.....	53
3.2.2.8. Determination of oxidation of frying oil.....	53
3.2.2.9.Statistical analysis.....	53

	Page
4.RESULTS AND DISCUSSION.....	54
4.1.Proximate chemical composition of the selected fruit and vegetable peels.....	54
4.2.Extraction and evaluation of bioactive compound from fruit and vegetable peels.....	55
4.2.1.Extraction yield.....	56
4.2.2. Total phenolic and flavonoid contents of different peels extracts.....	58
4.2.3.Antioxidant activity of different peels extracts.....	61
4.2.4.Correlation between antioxidant activity, total phenolic and flavonoid contents.....	65
4.2.5.Effect of extraction time and temperature on antioxidant activity of different peel extracts.....	67
4.2.6.Identefication and quantification of phenolic compounds of different Peel extracts.....	72
4.2.7.Antimicrobial activity of different peel extracts.....	78
4.3. Application of different tested peel extracts in cup cake.....	90
4.3.1.Effect of different peel extracts on chemical quality of cup cake.....	91
4.3.1.1.Peroxide value of cup cake samples during storage....	91
4.3.1.2.Acid value of cup cake samples during storage.....	95
4.3.1.3.Thiobarbitoric acid (TBA) of cup cake samples during storage.....	100
4.3.1.4.Effect of different peel extracts on microbiological quality of cup cakes.....	105
4.3.1.5.Sensory evaluation of cup cake samples	114
4.3.2.Efficacy of different peel extracts in suppressing oxidation of sunflower of sunflower oil used for deep frying	117
4.3.2.1.Peroxide value (PV) of sunflower oil during frying cycles.....	117

	Page
4.3.2.2. Acid value (AV) of sunflower oil during frying cycles	122
4.3.2.3. Thiobarbituric acid (TBA) of sunflower oil during frying cycles.....	126
5. SUMMARY AND CONCLUSIONS.....	132
6. REFERENCES.....	138
ARABIC SUMMARY	

LIST OF TABLES

No.		Page
1	Proximate chemical composition (g/100g) of some fresh fruit and vegetable peels.....	55
2	Yield(%w/w) of different solvent extracts from fruit and vegetable peels	57
3	Total phenolic content (mg gallic acid/g) of different extracts from peel of some fruits and vegetables	59
4	Total flavoniod content (mg catachine/g) of different extracts from peels of some fruits and vegetables.....	61
5	Antioxidant activity of different solvent extracts obtained from peels of some fruits and vegetable.....	63
6	Correlation coefficient between antioxidant activity and total phenolic & flavoniods contents of different peel extracts.....	65
7	Effect of extraction time and temperature on antioxidant activity (ABTS assay) of different peels extracts.....	68
8	Quantity of phenolic compounds (µg/g) identified by HPLC analysis of different peel extract.....	77
9	Antimicrobial activity of different extracts obtained from peels of some fruits and vegetable.....	79
10	Peroxide value (mEq peroxide /Kg oil) of cup cake containing different levels of peels extracts during storage at room temperature for 21 days.....	92
11	Acid value (mg free fatty acid/g oil) of cup cake containing different levels of peels extract during storage at room temperature for 21 days.....	97
12	TBA (mg malonaldehyde/Kg oil) of cup cake containing different levels of peels extract during storage at room temperature for 21 days.....	101

No.		Page
13	Total bacterial count (log cfu/g sample) of cup cake samples as effected by addition of different levels of peel extract during storage at room temperature for 21 days.....	106
14	Yeasts and Molds (log cfu /g sample) of cup cake samples as effected by addition of different levels of peel extract during storage at room temperature for 21 days.....	110
15	Sensory evaluation of cupcake containing different levels of peels extracts	115
16	Peroxide value (mEq peroxide /Kg oil) of sunflower oil containing different levels of different peel extract during frying cycles.....	119
17	Acid value (mg FF /g oil) of sunflower oil containing different levels of different peel extract during frying cycles	123
18	TBA (mg malonaldhyde /Kg oil) of sunflower oil containing different levels of peels extract during frying cycles.....	127

LIST OF FIGURES

Fig. No.		Page
1	Structures of stilbenes and lignin.....	10
2	Structures of flavonoids, phenolic acids and tannins.....	11
3-a	Effect of extraction time and temperature on antioxidant activity (ABTS assay) of pomegranate peel extract.....	69
3-b	Effect of extraction time and temperature on antioxidant activity (ABTS assay) of mango peel extract.....	69
3-c	Effect of extraction time and temperature on antioxidant activity (ABTS assay) of prickly - pear peel extract.....	70
3-d	Effect of extraction time and temperature on antioxidant activity (ABTS assay) of cantaloupe peel extract.....	70
3-e	Effect of extraction time and temperature on antioxidant activity (ABTS assay) of pea peel extract.....	71
4	HPLC-Uv chromatograms of phenolic standard mixture	73
5	HPLC -Uv chromatograms of phenolic compounds of PoP extract	73
6	HPLC -Uv chromatograms of phenolic compounds of MaP extract.....	74
7	HPLC -Uv chromatograms of phenolic compounds of PrP extract.....	74
8	HPLC -Uv chromatograms of phenolic compounds of CaP extract.....	75
9	HPLC -Uv chromatograms of phenolic compounds of PeP extract.....	75
10-a	Effect of different peels extracts on antimicrobial activity of <i>S.aureus</i>	81
10-b	Effect of different peels extracts on antimicrobial activity of <i>S.entertidis</i>	81
10-c	Effect of different peels extracts on antimicrobial activity of <i>B.cereus</i>	82

VIII

Fig. No.		Page
10-d	Effect of different peels extracts on antimicrobial activity of <i>E.coli</i>	82
10-e	Effect of different peels extracts on antimicrobial activity of <i>C.albicans</i>	83
10-f	Effect of different peels extracts on antimicrobial activity of <i>A.niger</i>	83
11-a	Antimicrobial effects of concentration (250µg /ml) of PoP extract (a) and MaP extract on radial growth of <i>S.aureus</i>	89
11-b	Antimicrobial effects of concentration (250µg /ml) of PoP extract (a) and MaP extract on radial growth of <i>S.entertidis</i>	89
11-c	Antimicrobial effects of concentration (250µg /ml) of PoP extract (a) and MaP extract on radial growth of <i>B.cereus</i>	89
11-d	Antimicrobial effects of concentration (250µg /ml) of PoP extract (a) and MaP extract on radial growth of <i>E.coli</i>	90
12	Antifungal effects of concentration (250µg /ml) of PoP extract (a) and MaP extract on radial growth of <i>C.albicans</i> and <i>A.niger</i>	90
13-a	Peroxide value of cup cake containing pomegranate peel extract during storage at room temperature for 21 days.....	93
13-b	Peroxide value of cup cake containing Mango peel extract during storage at room temperature for 21 days	93
13-c	Peroxide value of cup cake containing prickly-pear peel extract during storage at room temperature for 21 days	94
13-d	Peroxide value of cup cake containing cantaloupe peel extract during storage at room temperature for 21 days	94

Fig. No.		Page
13-e	Peroxide value of cup cake containing pea peel extract during storage at room temperature for 21 days.....	95
14-a	Acid value of cup cake containing pomegranate peel extract during storage at room temperature for 21 days..	98
14-b	Acid value of cup cake containing Mango peel extract during storage at room temperature for 21 days.....	98
14-c	Acid value of cup cake containing prickly-pear peel extract during storage at room temperature for 21 days	99
14-d	Acid value of cup cake containing cantaloupe peel extract during storage at room temperature for 21 days..	99
14-e	Acid value of cup cake containing pea peel extract during storage at room temperature for 21 days.....	100
15-a	TBA of cup cake containing pomegranate peel extract during storage at room temperature for 21 days.....	102
15-b	TBA of cup cake containing Mango peel extract during storage at room temperature for 21 days.....	102
15-c	TBA of cup cake containing prickly-pear peel extract during storage at room temperature for 21 days.....	103
15-d	TBA of cup cake containing cantaloupe peel extract during storage at room temperature for 21 days.....	103
15-e	TBA of cup cake containing pea peel extract during storage at room temperature for 21 days.....	104
16-a	Total bacterial count (log cfu /g sample) of cup cake containing pomegranate peel extract during storage at room temperature for 21 days.....	107
16-b	Total bacterial count (log cfu /g sample) of cup cake containing Mango peel extract during storage at room temperature for 21 days.....	107
16-c	Total bacterial count (log cfu /g sample) of cup cake containing prickly-pear peel extract during storage at room temperature for 21 days.....	108

Fig. No.		Page
16-d	Total bacterial count (log cfu /g sample) of cup cake containing cantaloupe peel extract during storage at room temperature for 21 days.....	108
16-e	Total bacterial count (log cfu /g sample) of cup cake containing pea peel extract during storage at room temperature for 21 days.....	109
17-a	Yeasts and molds (log cfu /g sample) of cup cake containing pomegranate peel extract during storage at room temperature for 21 days.....	111
17-b	Yeasts and molds (log cfu /g sample) of cup cake containing Mango peel extract during storage at room temperature for 21 days.....	111
17-c	Yeasts and molds (log cfu /g sample) of cup cake containing prickly-pear peel extract during storage at room temperature for 21 days.....	112
17-d	Yeasts and molds (log cfu /g sample) of cup cake containing cantaloupe peel extract during storage at room temperature for 21 days.....	112
17-e	Yeasts and molds (log cfu /g sample) of cup cake containing pea peel extract during storage at room temperature for 21 days.....	113
18-a	Peroxide value of sunflower oil containing pomegranate Peel extract during frying cycles.....	120
18-b	Peroxide value of sunflower oil containing mango Peel extract during frying cycles.....	120
18-c	Peroxide value of sunflower oil containing prickly-pear Peel extract during frying cycles.....	121
18-d	Peroxide value of sunflower oil containing cantaloupe extract during frying cycles.....	121
18-e	Peroxide value of sunflower oil containing pea Peel extract during frying cycles.....	122

Fig. No.		Page
19-a	Acid value of sunflower oil containing pomegranate Peel extract during frying cycles.....	124
19-b	Acid value of sunflower oil containing mango Peel extract during frying cycles.....	124
19-c	Acid value of sunflower oil containing prickly-pear Peel extract during frying cycles.....	125
19-d	Acid value of sunflower oil containing cantaloupe extract during frying cycles.....	125
19-e	Acid value of sunflower oil containing pea Peel extract during frying cycles.....	126
20-a	TBA value of sunflower oil containing pomegranate Peel extract during frying cycles.....	128
20-b	TBA value of sunflower oil containing mango Peel extract during frying cycles.....	128
20-c	TBA value of sunflower oil containing prickly-pear Peel extract during frying cycles.....	129
20-d	TBA value of sunflower oil containing cantaloupe extract during frying cycles.....	129
20-e	TBA value of sunflower oil containing pea Peel extract during frying cycles.....	130