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Muhammad Nadeem, Numra Ubaid, Tahir Mahmood Qureshi, Masooma Munir, Arshad Mehmood

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Effect of ultrasound and chemical treatment on total phenol, flavonoids and antioxidant properties on carrot-grape juice blend during storage

Muhammad Nadeem^a, Numra Ubaid^a, Tahir Mahmood Qureshi^a, Masooma Munir^{a,b*}, Arshad Mehmood^c

^aInstitute of Food Science and Nutrition, University of Sargodha, Sargodha, Pakistan

^bFood Science Research Institute, National Agricultural Research Centre, Islamabad, Pakistan

^cBeijing Advance Innovation Center for Food Nutrition and Human health, School of Food Science and Chemical Engineering, Beijing Technology and Business University, Beijing 100048, China

***Corresponding Author:** Masooma Munir: +923366400578, Email: masooma_ft@yahoo.com

Abstract

Ultrasonics is one of the developing technologies which is being studied extensively on different food commodities. Our aim was to study the effect of sonication and chemical (Potassium metabisulfite, $K_2S_2O_5$,) preservation method on grape-carrot juice blend. Sonication/ultrasound treatments (20 kHz frequency, 70% amplitude level (525 W power), and pulse duration 5 s on and 5 s off, 5 min at 15 °C) of all the samples (250 mL) were performed by using an ultrasonic processor with 0.5 inch probe at 2 inch depth of the sample. Additionally, impact of sonication on 90 days of storage period at refrigerated temperature was also measured. It was observed that sonication had a positive effect on nutritional status of juice blend as it enhanced the total phenolic, flavonoid, reducing power and antioxidant properties of juice significantly ($p < 0.05$) with increase in sonication time. Sonication can be employed successfully for treatment of juice with better nutritional attributes from consumers' point of view.

Keywords: Carrot-grape juice blend, Sonication, Chemical preservation, Bioactive compounds, Antioxidant properties

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