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Industrial avocado waste: functional compounds preservation by convective drying process



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Highlights:

1. A drying process was studied to exploit phenolic compounds from avocado wastes
2. The shorter drying times were observed for peels in comparison to seeds
3. Desirability function allowed simultaneous optimization of TPC and DPPH
4. Optimized drying process retained around 70% of antioxidants of avocado byproducts
5. Drying was useful for transformation of avocado wastes into stable commodities

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