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Pardeep Kumar Sadh, Prince Chawla, Joginder Singh Duhan



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Fermentation approach on phenolic, antioxidants and functional properties of peanut press cake

Pardeep Kumar Sadh^{a1}, Prince Chawla^{b2}, Joginder Singh Duhan^{a*3}

^aChaudhary Devi Lal University, Sirsa-125 055, Haryana, India

^bShoolini University, Solan-173 212, Himachal Pradesh, India

Email: pardeep.sadh@gmail.com

Email: princefoodtech@gmail.com

Email: duhanjs68@gmail.com

***Corresponding author:** Tel.: +91 1666243147; fax: +91 1666248123.

Abstract

India is the second largest producer of peanut. Peanut seeds are rich source of various micro and macro nutrients with their functional properties. Peanut press cakes (PPC) are major byproduct obtained during oil processing of peanuts. So because of high production of peanuts in India, a large amount of residues in form of PPC is also released. Therefore, a great interest in the effective use of agro byproducts with improved nutritional, functional and another health promoting properties by solid state fermentation. So, here in present study the effect of solid state fermentation on phenolic contents, antioxidants and functional properties of fermented and non fermented peanut press cake by GRAS fungal strain *A. awamori* was examined. The results

¹ Department of Biotechnology, Chaudhary Devi Lal University, Sirsa, Haryana, India, 125055.
Tel.: +91-9728555388

² School of Bioengineering and Food Technology, Shoolini University, Solan-173 212, Himachal Pradesh, India, Ph.No. +91-9416547143

³ Assistant Professor, Department of Biotechnology, Chaudhary Devi Lal University, Sirsa, Haryana, India, 125055

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