

Accepted Manuscript

The impact of high pressure processing on the phenolic profile, hydrophilic antioxidant and reducing capacity of purée obtained from commercial tomato varieties

Maja Jeż, Wiesław Wiczowski, Danuta Zielińska, Ireneusz Białobrzewski, Wioletta Błaszczak

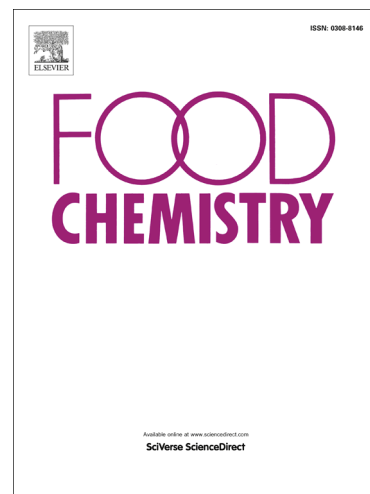
PII: S0308-8146(18)30685-X
DOI: <https://doi.org/10.1016/j.foodchem.2018.04.060>
Reference: FOCH 22755

To appear in: *Food Chemistry*

Received Date: 12 January 2018
Revised Date: 17 April 2018
Accepted Date: 17 April 2018

Please cite this article as: Jeż, M., Wiczowski, W., Zielińska, D., Białobrzewski, I., Błaszczak, W., The impact of high pressure processing on the phenolic profile, hydrophilic antioxidant and reducing capacity of purée obtained from commercial tomato varieties, *Food Chemistry* (2018), doi: <https://doi.org/10.1016/j.foodchem.2018.04.060>

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.



The impact of high pressure processing on the phenolic profile, hydrophilic antioxidant and reducing capacity of purée obtained from commercial tomato varieties

Maja Jeż¹, Wiesław Wiczowski¹, Danuta Zielińska², Ireneusz Białobrzewski³, Wioletta Błaszczak^{1*}

¹Institute of Animal Reproduction and Food Research, Polish Academy of Sciences, Tuwima 10, 10-748 Olsztyn, Poland

²Department of Chemistry, University of Warmia and Mazury in Olsztyn, Plac Lodzki 4, 10-727 Olsztyn, Poland

³Department of Systems Engineering, University of Warmia and Mazury in Olsztyn, Heweliusza 14, 10-718 Olsztyn, Poland

*Corresponding author: Wioletta Błaszczak; Tel:+48 895234672; fax:+48 895240124; e-mail: w.blaszczak@pan.olsztyn.pl;

Maja Jeż: m.jez@pan.olsztyn.pl

Wiesław Wiczowski: w.wiczowski@pan.olsztyn.pl

Danuta Zielińska: danuta.zielinska@uwm.edu.pl

Ireneusz Białobrzewski: irekb@uwm.edu.pl

Chemical compounds: ferulic acid ([CID:445858](#)); *p*-coumaric acid ([CID:637542](#)); chlorogenic acid ([CID:1794427](#)); isochlorogenic acid ([CID:6474310](#)); caffeic acid ([CID:689043](#)); sinapic acid ([CID:637775](#)); (-)-epicatechin ([CID:72276](#)); quercetin ([CID:5280343](#)); rutin ([CID:5280805](#)); naringenin ([CID:439246](#))

Download English Version:

<https://daneshyari.com/en/article/7584905>

Download Persian Version:

<https://daneshyari.com/article/7584905>

[Daneshyari.com](https://daneshyari.com)