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Shelf-life evaluation and nutraceutical properties of chia seeds from a recent long-day flowering genotype cultivated in Mediterranean area

M.C. Caruso, F. Favati, M. Di Cairano, F. Galgano, R. Labella, T. Scarpa, N. Condelli



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1 **Shelf-life evaluation and nutraceutical properties of chia seeds from a recent**
2 **long-day flowering genotype cultivated in Mediterranean area**

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5 **M.C. Caruso^a, F. Favati^b, M. Di Cairano^a, F. Galgano^{a*}, R. Labella^a, T. Scarpa^a, N.**
6 **Condelli^a**

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8 ^a School of Agricultural, Forestry, Food and Environmental Sciences, University of
9 Basilicata, Viale dell'Ateneo Lucano 10, 85100 Potenza, Italy

10 ^b Department of Biotechnology, University of Verona, Ca' Vignal 1, Strada Le Grazie 15,
11 37134 Verona, Italy

12 *Corresponding author. Phone: +39 0971 205570 Fax: +39 0971 205378.

13 Email: fernanda.galgano@unibas.it

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15 **Abstract**

16 Chia seeds (*S. hispanica* L.) are a good source of nutrients like essential fatty acids, fiber
17 and antioxidant compounds; for this reason they are considered as functional foods. Chia
18 seeds are usually cultivated in Central America, while a few reports about their growing
19 outside of this area are reported. In this paper seeds obtained from a recent G8 genotype,
20 a long-day flowering line of chia, grown in Mediterranean area have been analyzed during
21 storage time to evaluate their oxidative stability and nutraceutical compounds. Seeds were
22 grown with two different levels of irrigation and two levels of sowing density. No significant
23 influence of these factors on chemical composition of seeds has been found. Seed yield
24 was comparable with the one from native area as well as fatty acid composition and

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