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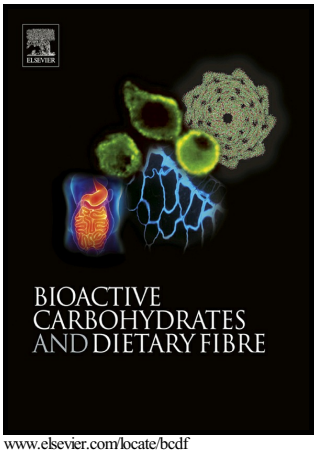

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Effect of ultra high temperature processing and storage conditions on phenolic acid, avenanthramide, free fatty acid and volatile profiles from Australian oat grains

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Abstract

The present study examines the influence of ultra high temperature (UHT) treatment and storage conditions (22 and 40 °C) on the phenolic acid and avenanthramide composition of oat samples during 12-week shelf life. The evolution of free fatty acid and volatile compounds is also