

BIOCHEMICAL CHARACTERISTICS OF TRADITIONAL PASTA WITH THE ADDITION OF PUMPKIN FLOUR AND POWDER OF HERBS

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The aim of work was to determine the change in the biochemical profile and antioxidant activity in the preparation traditional pasta with the addition of pumpkin flour and dried herbs. The object of the research was traditional pasta cooked by traditional Slovakian way. The dough has been prepared by mixing water with wheat flour, salt and eggs. For the main test, prepared from 200 g it was added 5% pumpkin flour (*Cucurbita pepo* var. *styriaca*) and dried herbs of eight species: *Salvia officinalis* L., *Rosmarinus officinalis* L., *Levisticum officinale* W.D.J. Koch, *Thymus vulgaris* L., *Petroselinum hortense*, *Origanum majorana* (L.) H.Karst., *Ocimum basilicum* L., *Capsicum frutescens* L. In ready dough, cooked meals and water in which the dough was cooked, antioxidant activity was determined by DPPH-method and the biochemical profile by spectrophotometry, respectively. The values of antioxidant activity of dried herbs ranged from 18.6 to 87.10%, in the dough with the addition of herbs and flour of pumpkin before cooking were found from 0.97 to 32.18%, and in the cooked pasta from 3.86 to 20.89%. Adding herbs and flour of pumpkin into the dough in some embodiments resulted in an increase of antioxidant activity. Significant changes were identified in the biochemical profile of raw dough and of ready pasta with the addition of herbs and flour pumpkin. Dried herbs and flour pumpkin addition into the dough for the preparation of traditional pasta resulted in significantly increased their nutritional value.

Keywords: *Cucurbita pepo* var. *styriaca*, dried herbs, traditional pasta, antioxidant activity

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