

THE APPLE POMACE SOURCE of PHYTOCHEMICALS

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The processing of fruits results in high amounts of waste materials such as peels, seeds, stones. A disposal of these materials usually represents a problem. It is well known that by-products represent an important source of sugars, minerals, organic acid, dietary fibre and phenolics which have a wide range of action which includes antitumoral, antiviral, antibacterial, cardioprotective and antimutagenic activities. Apple pomace is the by-product of processing for the recovery of apple juice and amounts to up to 25–35% of the processed fruit. Apple pomace is a rich source of polyphenols, minerals and dietary fibre. Although it is conventionally used as an animal feed, the production of pectin. These wastes as by-products for further exploitation on the production of food additives or supplements with high nutritional value have gained increasing interest because these are high-value products.

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