

## COMPARISON OF SOME PHYSICAL AND CHEMICAL PROPERTIES OF VARIOUS TARHANA SAMPLES

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Tarhana is a traditional Turkish fermented food consumed widely all around the country. It is produced by mixing wheat flour, yoghurt, various vegetables (tomato, pepper etc.) salt, herbs and spices and fermenting resulting dough from 1 to 7 days. Fermented product is dried and granulated and it is consumed as soup. Lactic acid, ethanol and some other organic substances which are produced during the fermentation of lactic acid bacteria and yeast give the characteristic taste and flavor of tarhana. Even though industrial production of tarhana is increasing, homemade tarhana is still common. In this study, we have analyzed 10 different tarhana samples which were collected from various regions of the country. Moisture content, acidity, salt, protein contents were determined according to Turkish Standards (TS 2282) Total phenolic compounds were determined using Folin-Ciocalteu method and the results were expressed as mg gallic acid equivalents (mg/100 g) using standard curve. Antioxidant capacity was assessed using DPPH (1,1-Diphenyl-2-picrylhydrazyl) method and calculated as % inhibition of DPPH radical. The ranges of moisture content, acidity, salt, protein content were 5.7-13.8%, 7.0-30.8, 0.95-11.98%, 5.7-13.8%, respectively. Total phenolic compounds were varied between 43.02 and 453.53 mg/100 g GAE. DPPH radical scavenging activities of the samples changed between 73% and 88 %.

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