Antioxidant Activity of Potato Peel Extracts in a Fish-Rapeseed Oil Mixture and in Oil-in-Water Emulsions - DTU Orbit (14/12/2018)

The objectives of the present work were (a) to extract the phenolic fraction from the peels of two Danish varieties of potatoes, viz. Sava and Bintje, and examine their antioxidant capacity in in-vitro systems (b) to evaluate the effect of these extracts on the storage stability of a fish-rapeseed oil mixture and oil-in-water emulsions. Multiple antioxidant activity of the potato peel extracts was evident from in-vitro systems as they showed strong reducing power, radical scavenging ability, ferrous ion chelating activity and prevented oxidation in a liposome model system. The Sava variety, which showed strong antioxidant activity in in-vitro systems, was tested in oil and oil-in-water emulsions. Ethanolic extracts of Sava (C1,600 mg/kg) prevented lipid oxidation in emulsions and in oil. Water extracts showed no antioxidant activity in oil whereas it showed pro-oxidant activity in emulsions. Thus, the results of the present study show the possibility of utilizing waste potato peel as a promising source of natural antioxidants for retarding lipid oxidation.

General information
State: Published
Organisations: National Food Institute, FoodDTU
Contributors: Farvin, S., Nielsen, N. S., Jacobsen, C.
Pages: 1319-1332
Publication date: 2010
Peer-reviewed: Yes

Publication information
Journal: J A O C S
Volume: 87
Issue number: 11
ISSN (Print): 0003-021X
Ratings:
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Scopus rating (2017): CiteScore 1.72 SJR 0.641 SNIP 1.004
Web of Science (2017): Impact factor 1.601
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 1.64 SJR 0.706 SNIP 0.916
Web of Science (2016): Impact factor 1.421
Web of Science (2016): Indexed yes
BFI (2015): BFI-level 1
Scopus rating (2015): CiteScore 1.66 SJR 0.678 SNIP 0.991
Web of Science (2015): Impact factor 1.505
Web of Science (2015): Indexed yes
BFI (2014): BFI-level 1
Scopus rating (2014): CiteScore 1.68 SJR 0.768 SNIP 1.053
Web of Science (2014): Impact factor 1.541
BFI (2013): BFI-level 1
Scopus rating (2013): CiteScore 1.71 SJR 0.812 SNIP 1.069
Web of Science (2013): Impact factor 1.62
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
BFI (2012): BFI-level 1
Scopus rating (2012): CiteScore 1.81 SJR 0.852 SNIP 1.233
Web of Science (2012): Impact factor 1.592
ISI indexed (2012): ISI indexed yes
Web of Science (2012): Indexed yes
BFI (2011): BFI-level 1
Scopus rating (2011): CiteScore 1.98 SJR 0.851 SNIP 1.31
Web of Science (2011): Impact factor 1.773
ISI indexed (2011): ISI indexed yes