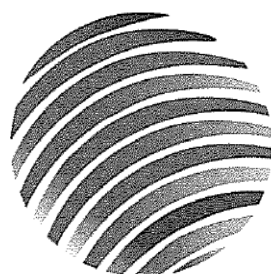


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9<sup>th</sup> ISANH Congress on

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## INFLUENCE OF THE ADDITION OF HAZELNUT SKINS ON THE POLYPHENOL CONTENT OF YOGURT AND FRESH EGG PASTA

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The world's production of hazelnuts in 2013 was 858.697\*10<sup>9</sup> Kg. Two by-products are obtained during the hazelnut processing – shell and hazelnut skin. Hazelnut skin represents approximately 2.5 % of the total kernel weight and is a rich source of phenolic compounds with antioxidant properties. Therefore, the aim of our works was to evaluate the possibility of using hazelnut skin as a source of antioxidants in yogurt<sup>1</sup> and fresh egg pasta<sup>2</sup>. The skins of three different varieties ("Tonda Gentile Trilobata", "San Giovanni" from Italy and "Georgia" from Georgia) were used in the yogurt production at two different percentage of addition (3% and 6%). For pasta production, the same skin varieties but at three different percentage (5, 10 and 15%) were used. The raw material and the final products were subjected to the total phenolic content assay using the Folin-Ciocalteu method and to the free radical scavenging capacity assay by using the DPPH radical. The studies demonstrated that hazelnut skin can be utilized as a source of antioxidants to fortify yogurt and pasta, but the characteristics of the final products were strictly correlated with the hazelnut variety used and the percentage of addition.

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