

International Journal of ChemTech Research

CODEN (USA): IJCRGG, ISSN: 0974-4290, ISSN(Online):2455-9555 Vol.10 No.2, pp 968-974, **2017**

ChemTech

Nutrient Content and Antioxidant Profile of Raw And Lyophilized Jamun (*Syzygium Cumini*) Fruit Pulp

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Abstract : A comparative study was made to evaluate the nutritive content, anthocyanin, total phenolic and antioxidant activity of Lyophilised Jamun Pulp (LJP) with Jamun Pulp (JP). The objective of the study focussed towards the analysis of nutrient content (AOAC), phytochemical screening, total anthocyanin (pH differential method), total phenols (Folin – Ciocalteau reagent method) and total antioxidant activity (phosphomolybdic method). The antioxidant potential, anthocyanin and phenolic content detected are known to have several health benefits were preserved well and higher in LJP (287.22mg and 305.8mgGAE) than JP (158.55mg and 267.4mgGAE) respectively. Lyophilization of jamun pulp can be a suitable preservation technology to promote commercial nutraceutical and functional foods, which in turn also makes the availability of jamun product throughout the year rather than during season alone. In addition, this post-harvest processing technique retains the nutritional value of the fruits as well as it reduces the wastage of fruits during seasonal availability and aids in micronutrient security.

Key words : Jamun, Syzygium cumini, pulp, lyophilization, antioxidant, anthocyanins, and polyphenols.

MenakaM et al /International Journal of ChemTech Research, 2017,10(2): 968-974.
