

Effects of drying methods on the characterization of fatty acids, bioactive compounds and antioxidant capacity in a thin layer of physalis (*Physalis peruviana*L.) pulp

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Abstract

*Physalis peruviana*L. fruits are rich in bioactive compounds with health benefits. Processing of physalis into pulp with further dehydration has been proposed as a method to increase shelf life and preserve bioactive compounds. Here, the effect of three drying methods on the physico-chemical properties, color, antioxidant capacity, tocopherol and fatty acids content of physalis pulp thin layers were evaluated. The radical scavenging activity showed higher antioxidant activity at high temperatures rather than at low temperatures. Both, DPPH and ORAC assay showed a high antioxidant capacity of the physalis pulp. Chromatic parameters as well as Chroma and Hue angle were affected by drying temperature, which contributed to the discoloring of physalis pulp during this process. Based on these results, both convective drying and infrared drying at 80 degrees C were proved to be viable drying options for physalis pulp.

Palabras clave

Palabras clave de autor: [Golden berry](#); [Bioactive compounds](#); [Antioxidant capacity](#); [Functional food](#); [Fatty acids](#)

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