



Pelargonium graveolens decoction: A promising natural food additive

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Abstract:

In traditional medicine, *Pelargonium graveolens* is largely consumed as hydrosol or water extracts. Our previous study showed that decoction extract has antioxidant and antimicrobial activities. For this reason, the natural extract was thought to be used in food industry as a natural additive. Added to dates balls' dough, the decoction led to the improvement of the organoleptic properties of this no-bake snack. Besides, the dough mixed with *Pelargonium graveolens* decoction extract had a lower microbial count during a storage time of 28 days, at room temperature. The microbial tests, the texture and colour analysis suggest the effect of the decoction addition on the shelf life of functional date balls.

Biography:

Malek Ennaifer completed her PhD at Higher Institute of Food Industries (ESIAT), Tunisia. She has published two papers in reputed journals and one national patent.

Recent Publications:

1. Actively looking for a new opportunity! Interested in a post-doc or a research center position related to food science, nutrition, and health, Malek Ennaifer.
2. Phytochemicals, antioxidant, anti-acetyl-cholines-



terase, and antimicrobial activities of decoction and infusion of *Pelargonium graveolens*, Malek Ennaifer, Taroub Bouzaïene, Chokri Messaoud, Moktar Hamdi.

3. *Pelargonium graveolens* Aqueous Decoction: A New Water-Soluble Polysaccharide and Antioxidant-Rich Extract, Malek Ennaifer, Taroub Bouzaïene, Moncef Chouaïbi, Moktar Hamdi.
4. A functional antioxidant decoction of *Pelargonium graveolens*: Box-Wilson Design for extraction optimization and natural no-bake food additive, Malek Ennaifer, Taroub Bouzaïene, Moktar Hamdi.

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