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Optimization and characterization of physicochemical and bio-active attributes of functional peach-based beverage**Saira Sattar**

Government College University Faisalabad, Pakistan

The demand for functional foods and drinks with health benefit is on the increase. The synergistic effect from mixing two or more of such drinks cannot be overemphasized. This study was carried out to formulate and investigate the effects of blending on peach juice incorporated with plum juice and sugar solution, regarding resultant changes in the chemical composition and antioxidant capacity of the optimized mixed beverage. Composition of mixed fruit beverage was optimized by D-optimal mixture design in the ratio of 72 (peach juice): 25 (plum juice) :2 (sugar solution) to form a blended beverage with acceptable sensory attributes. The formulated peach based beverage had greater TPC, TFC, antioxidant activity and organic acids concentration than

average peach juice. High levels of organic acids including citric, malic, oxalic and shikimic acid were determined in the formulated beverage which results in low pH value of the beverage. This research therefore indicates the significance of peach and plum juices, making them viable ingredients for the production of functional beverages possessing important antioxidant properties with potential health benefits.

Speaker Biography

Saira Sattar is a PhD scholar at Government College university Faisalabad, Pakistan. She has done her PhD research work at University of Leeds, UK under research fellowship program. Her research article has been recently published in allied academic journal of food technology and preservation.

e: sairasattar1607@gmail.com

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