

Effect of oven and microwave drying on phenolic compounds and antioxidant capacity of coriander leaves.

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Publication date

2017/6/1

Journal

International Food Research Journal

Volume

24

Issue

2

Description

In the present study, the effects of two drying methods on antioxidant properties of coriander leaves were investigated. For the rate of drying, results showed that sample weight stability was reached faster in microwave (900 W/70 s) than in oven drying (120 C/290 s). Concerning antioxidants, results showed that the highest total polyphenols and total flavonoids contents were recorded by leaves dried in microwave (48.44 mg GAE/g and 20.28 mg RE/g, respectively) than those dried in oven (26.64 mg GAE/g and 19.60 mg RE/g, respectively). At the end, the assessment of radical scavenging activity against stable radical ABTS and DPPH showed an increase in scavenging effect particularly when microwave technology was used.