



Irish Phytochemical Food Network



Department of
Agriculture, Fisheries and Food
An Roinn
Talmhaíochta, Iascaigh agus Bia

Processing factors and minimal processing (Work Package 4)

Nigel Brunton^a, Ankit Patras^a, Ashish Rawson, David O'Beirne^b and Olive Kenny^b

^a *Ashtown Food Research Centre, Ashtown, Dublin 15*

^b *University of Limerick, Limerick, Ireland*



AGRICULTURE AND FOOD DEVELOPMENT AUTHORITY



IPFN Symposium, 17th April 09



Outline

- **Background**
- **Overview and objective**
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- **Thermal processing**
- **Minimal processing**
- **Conclusions**



Background

- Does processing influence the levels of phytochemicals in fruits and vegetables
- Two types ie.,
 - Full processing (eg., boiling, canning, sous-vide, high pressure)
 - Minimal processing (i.e., peeling, slicing, dipping)
- Previous work within the group has focussed on antioxidant polyphenols



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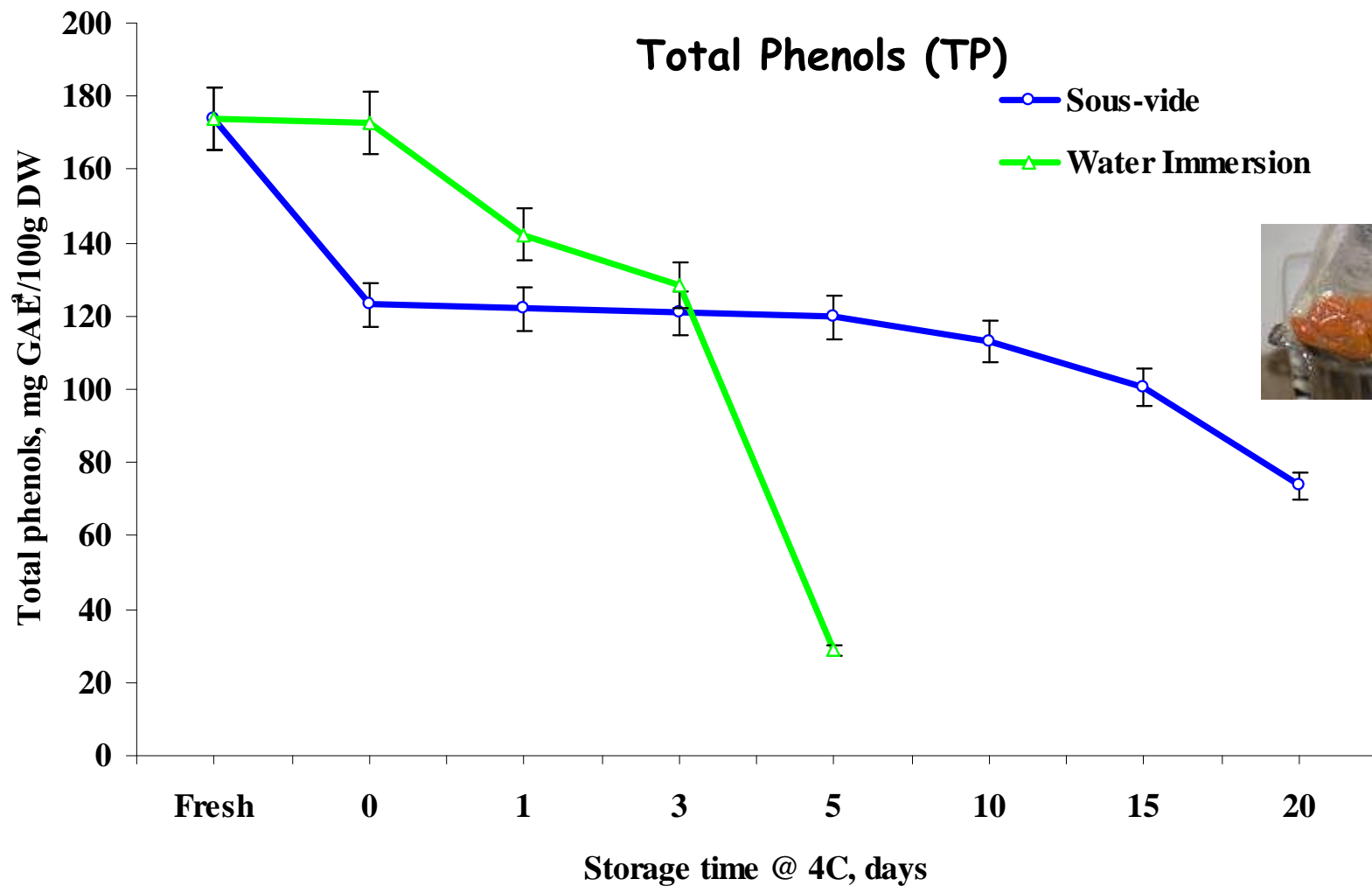
Full Processing



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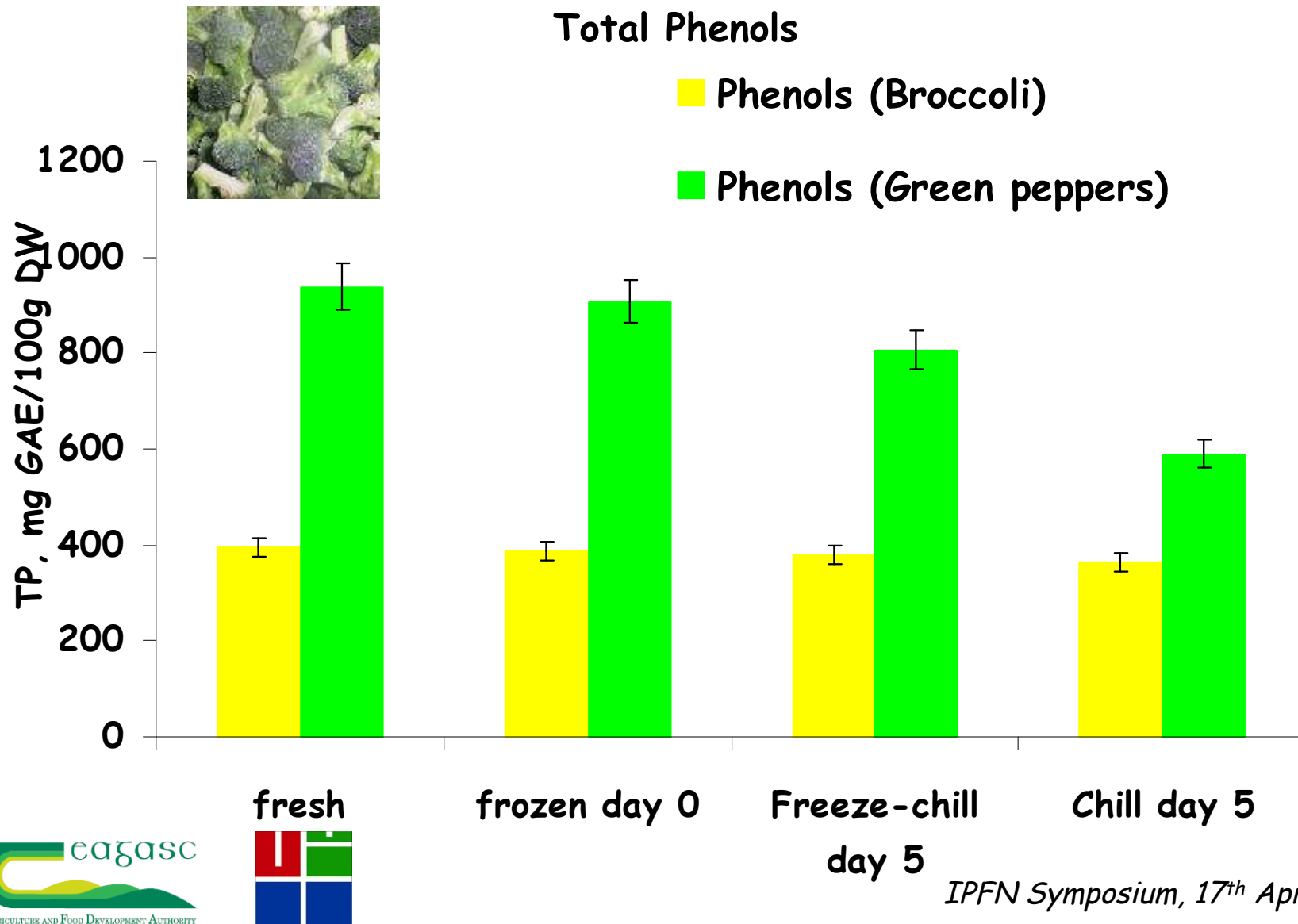
Sous-Vide vs. Water Immersion - Carrot disks





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Chill vs. Freeze Chill





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Canning - Carrot Disks

Antioxidant Power (ARP)

