

WP 3.4 DIETARY FIBRE AND FRUIT PHYTOCOMPONENTS CONCENTRATES FOR ENRICHMENT OF PROCESSED FRUIT AND FOOD PRODUCTS

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<p align="center">OBJECTIVES</p> <p>1. The improvement of extraction, purification, separation and characterization of biologically active components derived from fruit mash/pomace of apples, sour cherries, black currants and plums</p> <p>2. Investigation of the influence of isolated bioactive components on quality and stability of supplemented products (both semi-finished and ready to drink)</p>	
<p align="center">TASKS</p> <p>Task 3.4.1: Assessment of pomace as source of phytochemicals</p> <p>Task 3.4.2: Extraction and purification of polyphenols and dietary fibre from pomace</p> <p>Task 3.4.3: Characterisation of polyphenols and dietary fibre derived from pomace of apple and red fruits; their composition, functional properties and stability</p> <p>Task 3.4.4: Interaction between polyphenols and cell walls: understanding formation of the pomace</p> <p>Task 3.4.5: Stabilisation of red fruit cloudy juices by admixture of apple phytochemicals</p>	