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THE BOOK OF ABSTRACTS

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PHYSICOCHEMICAL AND NUTRITIONAL PROPERTIES OF CHOKEBERRY POMACE

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ABSTRACT

Chokeberry (*Aronia melanocarpa*) pomace is a valuable by-product obtained during juice manufacturing. This by-product is very poorly utilized despite its high nutritional value. To facilitate application in foods, a detailed knowledge of its composition and physicochemical properties is essential. Chokeberry fruit and products have great antioxidant and health-promoting potential as they reduce the occurrence of free radicals. Chokeberry pomace was sampled from SME juice producer, after the extraction operation. Domestic juice producers still do not have solution of pomace utilization, so its characterization is needed in order to achieve better by-product valorisation. Chokeberry pomace after pressing contains 37.38 g/100g of dry matter. Nutrition compounds makes up 10.39%, 5.56%, and 0.46% for carbohydrates, proteins and fat, respectively. Pomace contains 8.37% of total sugars. Application of chokeberry pomace in other food products supports claiming as ‘source’ of fiber or ‘high fiber’, given that chokeberry pomace contains 19.34 g/100g of dietary fiber. Vitamin A and vitamin D₃ were not detected in the chokeberry pomace sample, while the vitamin E content was 4.65 mg/100g, which represent about 30% of RDA for adults. The results obtained in the present study provide an overview of the properties of chokeberry pomace and allow conclusions to be made regarding their applicability for use in complex food systems.

Keywords: chokeberry pomace, by-product, nutrition, valorization.