Antioxidant compounds extracted from rose petals could protect the coulour of strawberry extracts during processing, says a recent study.

This research, published in the journal *Innovative Food Science and Emerging Technologies* and led by professor Kiril Mihalev from University of Food Technologies in Bulgaria try to look at natural alternatives to synthetic additives that could have significant implications for food formulators.

"*The results obtained demonstrated that addition of polyphenolic co-pigments extracted from distilled rose petals reduced the thermal degradation of strawberry anthocianins, allowing improved colour stability of the processed strawberries* ", claims the researcher team.

"*This implies that fruit processing technology should orient itself in accordance with nature's patterns, especially since more and more consumers reject the application of synthetic additives* ", they added.

Palmen Mollov, Kiril Mihalev and colleagues look at the effects of using polyphenolic co-pigments extracted from rose petals (Rosa damascene Mill.) on the colour of strawberry pigments in a beverage that underwent a heat treatment.

The rose petal polyphenols were added to the strawberry beverage at a one to five ratio of total anthocyanins, with a total pigment concentration of approximately 0.0001 moles.

Addition of the rose petal polyphenols increased the colour stability of the beverage, particularly after prolonged heating (four hours), said the researchers.

"*This polyphenolic fortification could be worthwhile not only from a technological point of view, but also with respect to the development of functional foods and beverages* ", they said.

Professor Kiril Mihalev is invited at **Paris Polyphenols 2012 World Congress** which will be held in **Paris**, France in **June 7-8, 2012**, to present recent data and techniques concerning **Rose Petal Polyphenols**, their extraction, their benefits to valorize their use for pharmaceutical, cosmetic and food industries. In addition, a tailored **Industrial Plateform & Network Session** is organized during this congress. It's the perfect occasion to discuss with industrials about Polyphenols Valorisation & Waste from Fruits and Vegetables Processing

To know more about Paris Polyphenols 2012, please go on our website : www.polyphenols-site.com

To know more about Industrial Plateform & Network Session click here .

To register for Industrial Plateform & Network Session, please download the Network Session Application Form .

Source : “colour stability improvement of strawberry beverage by fortification with polyphenolic co-pigments naturally occurring in rose petals” by P.Mollov, K.Mihalev and al. Innovative Food Science and Emerging Technologies. Elsevier

Paris Polyphenols 2012

www.polyphenols-site.com