



CATOLICA

CBQF · CENTRE FOR BIOTECHNOLOGY AND FINE CHEMISTRY ASSOCIATE LABORATORY

CBQF

PORTO

Thermosonication Applied to Kiwi Peel – a Healthy Source of Nutrients

Magali Boghossian, María Emilia Brassesco, Fátima A. Miller, Cristina L.M. Silva, Teresa R.S. Brandão*

Universidade Católica Portuguesa, CBQF - Centro de Biotecnologia e Química Fina – Laboratório Associado, Escola Superior de Biotecnologia, Porto, Portugal

*tbrandao@porto.ucp.pt

Introduction

The peels of many fruits are not commonly consumed being, however, important sources of nutrients. Finding approaches to add value to such non-edible parts and preventing them from being discarded is interesting. This may include the development of processes that allow the retention of nutrients and guarantee the product's safety from a microbiological point of view.

Objectives

To apply thermosonication processes to kiwi peel and evaluate the impact on:

- Key nutrients
 - Fibers
 - Proteins
 - Minerals (Ca, K, Mg, Na, and P)



- Listeria innocua* survival, which was used as a non-pathogenic surrogate of *L. monocytogenes*.

Conclusion

Applying thermosonication to kiwi peel is more effective than thermal treatments in reducing *L. innocua* loads while allowing retention and even increasing essential healthy nutrients.

Materials & Methods

Samples Preparation and Treatments



Actinidia deliciosa cv. Hayward



peels were manually cut into small pieces



treatments - 3 replicates

Thermosonication

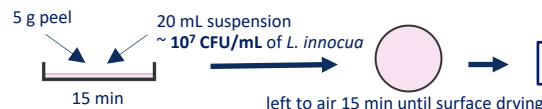
35 kHz
55 °C for 30 min | US + T55
60 °C for 15 min | US + T60

Thermal Treatments

55 °C for 30 min | T55
60 °C for 15 min | T60

Microbiological Analysis

- Kiwi peel was inoculated with *L. innocua* before treatments



- L. innocua* was enumerated in kiwi peel before and after each treatment

Nutrients

	proteins	total fibers	minerals
	Kjeldahl Method - nitrogen determination	Enzymatic-gravimetric method - dietary fiber kit	Microwave digestion inductively coupled plasma optical emission spectrometry

Data Analysis

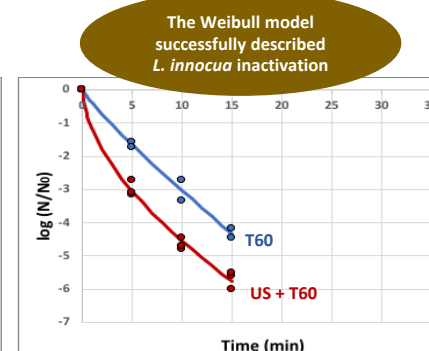
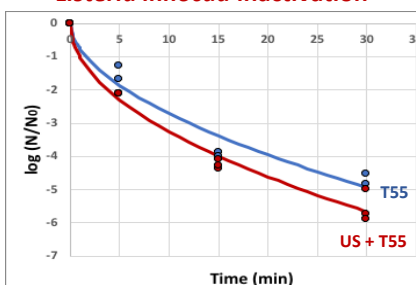
- Weibull model | *L. innocua* survival data
- One-way ANOVA + Post-Hoc tests | treatment effects

$$\log\left(\frac{N}{N_0}\right) = -\left(\frac{t}{D}\right)^n$$

N - microbial load
*N*₀ - initial load
t - time
n - shape parameter
D - first decimal reduction time

Results

Listeria innocua inactivation



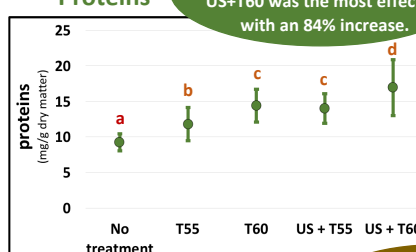
Treatment	D (min)	n	R ²
T55	1.60 ± 1.71	0.54 ± 0.22	0.960
US + T55	0.97 ± 0.54	0.51 ± 0.09	0.985
T60	2.82 ± 0.90	0.88 ± 0.19	0.989
US + T60	0.73 ± 0.29	0.58 ± 0.08	0.993

mean values ± confidence level at 95% / 2

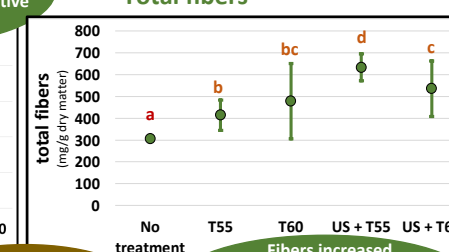
Temperature coupled to ultrasound is more effective in *L. innocua* inactivation

Thermosonicated samples had lower D-values

Proteins



Total fibers



Minerals

Treatment	P	Mg	Ca	Na	K
No treatment	3.30 ± 0.36	3.15 ± 0.45	9.01 ± 1.20	0.37 ± 0.10	93.84 ± 12.38
US + T55	3.91 ± 0.23	3.16 ± 0.21	10.69 ± 1.34	0.33 ± 0.04	74.03 ± 5.32
US + T60	3.81 ± 0.25	2.88 ± 0.15	9.84 ± 0.38	0.42 ± 0.03	88.67 ± 1.95

mean values ± standard deviation

Minerals were not significantly affected by thermosonication

Fibers increased significantly, up to 75% after US+T60 and doubling after US+T55