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Title	Characterization of some fruit and vegetable by-products as food ingredients with antioxidant properties.
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Abstract	The food and agricultural products processing industries generate substantial quantities of phenolics-rich by-products, which could be valuable natural sources of antioxidants. Some of these by-products have been the subject of investigations and have proven to be effective sources of phenolic antioxidants. Eight fruit and vegetable byproducts were screened for industrial polyphenol exploitation potential by determination of their total phenolic content (TPC, Folin-Ciocalteu), and antioxidant activity (ABTS: 2,2'-azinobis-3-ethylbenzothiazoline-6-sulfonic acid, DPPH: 1,1-diphényl-2-picryl hydrazyl). Ultrasound has been used to extract the total polyphenol content (TPC) with acetic solvent. Extracts with the highest phenolic content were obtained from pomegranate peel, hazel perisperm and apple peel (212.24 mg Gallic acid equivalents GAE g ⁻¹ dry weight, 166.31 mg GAE g ⁻¹ dw and 61.33 mg GAE g ⁻¹ dw respectively) and showed the best levels of antioxidant activity (95.62 %, 92.9 % and 63.44 % respectively). pomegranate peel, hazel perisperm and apple peel were found to be good sources of both polyphenols and antioxidants and due to

their abundance may be exploitable resources to use as food ingredients.