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# POLYPHENOLS APPLICATIONS

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INTERNATIONAL SOCIETY  
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# GRAPE AND FRUIT POMACES AS FUNCTIONAL ADDITIVES FOR FRESH EGG PASTA: COMPOSITIONAL AND SENSORY EFFECTS

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Fresh egg pasta is a typical Italian product obtained mixing wheat flour and eggs then cutting the obtained dough in various forms. This product could be added of vegetable by-products in order to obtain health-promoting properties (1). The aim of this work was then to obtain functional fresh egg pasta using grape skin pomaces obtained during the winemaking process of Barbera and Moscato and fruit pomaces obtained from juice extraction of apple, blueberry and pear were used. The pomaces were dried at 50 °C, milled at 500 mm and used at 4% during the mixing phase of pasta production. Samples were investigated for the gross composition, the polyphenolic content and the radical scavenging activity on raw and cooked pasta. The texture profile and the consumer preference were also evaluated on cooked pasta. The results showed that the addition of by-products increased significantly fibre content and antioxidant activity but not affected the texture characteristics. A reduction of antioxidant activity (about 0.4 on inhibition percentage) for all samples was measured with cooking. The consumers evaluated positively the functionalized products, particularly for aspect, texture and aroma. These preliminary results highlighted that grape and fruit pomaces could be used to produce functionalized fresh pasta.

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