

TOTAL PHENOLS AND ANTIOXIDANT CAPACITY OF HULL-LESS BARLEY AND HULL-LESS OATS

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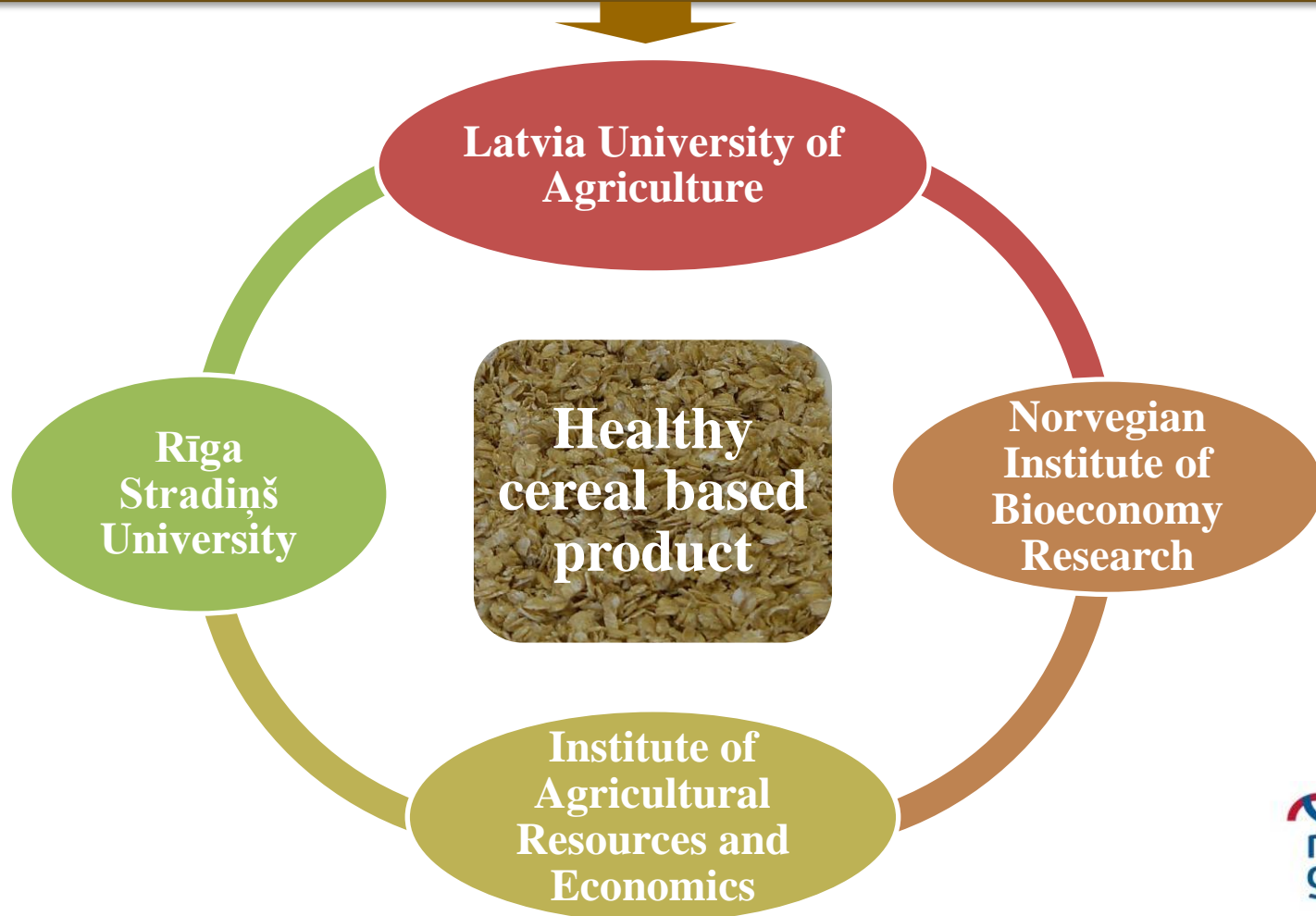
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INNOVATIVE APPROACH TO HULL-LESS SPRING CEREALS AND TRITICALE USE FROM HUMAN HEALTH PERSPECTIVE

Project overall aim is to increase a knowledge on impact of triticale and hull-less spring cereal species on human health potential.



TOPICS OF THE RESEARCH



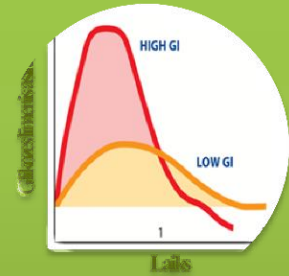
Site-specific evaluation of triticale and hull-less spring cereals



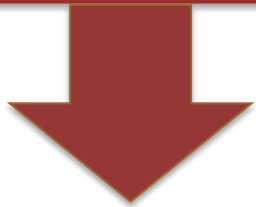
Development of germinated cereal flakes production technology



Quality and safety evaluation of breakfast cereals made from triticale and/or hull-less spring cereals



Assessment of glycemic index of grain products



Site-specific evaluation of triticale and hull-less spring cereals

The aim:

to evaluate the performance of local varieties of triticale, hull-less spring cereals under site-specific conditions for potential benefits for human diets



Wheat Rye Triticale



Oats Hull-less oats

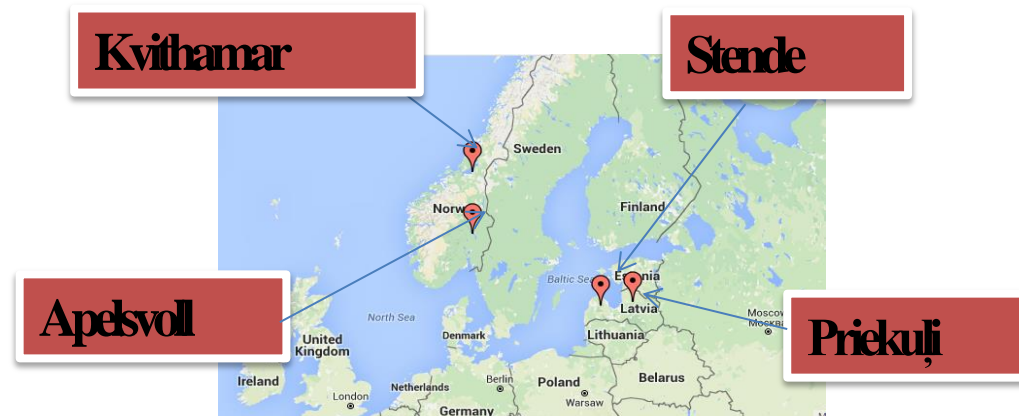


Barley



Hull-less barley

GROWING PLACES



TOPICS OF THE RESEARCH



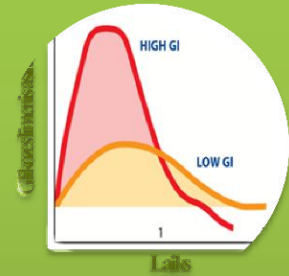
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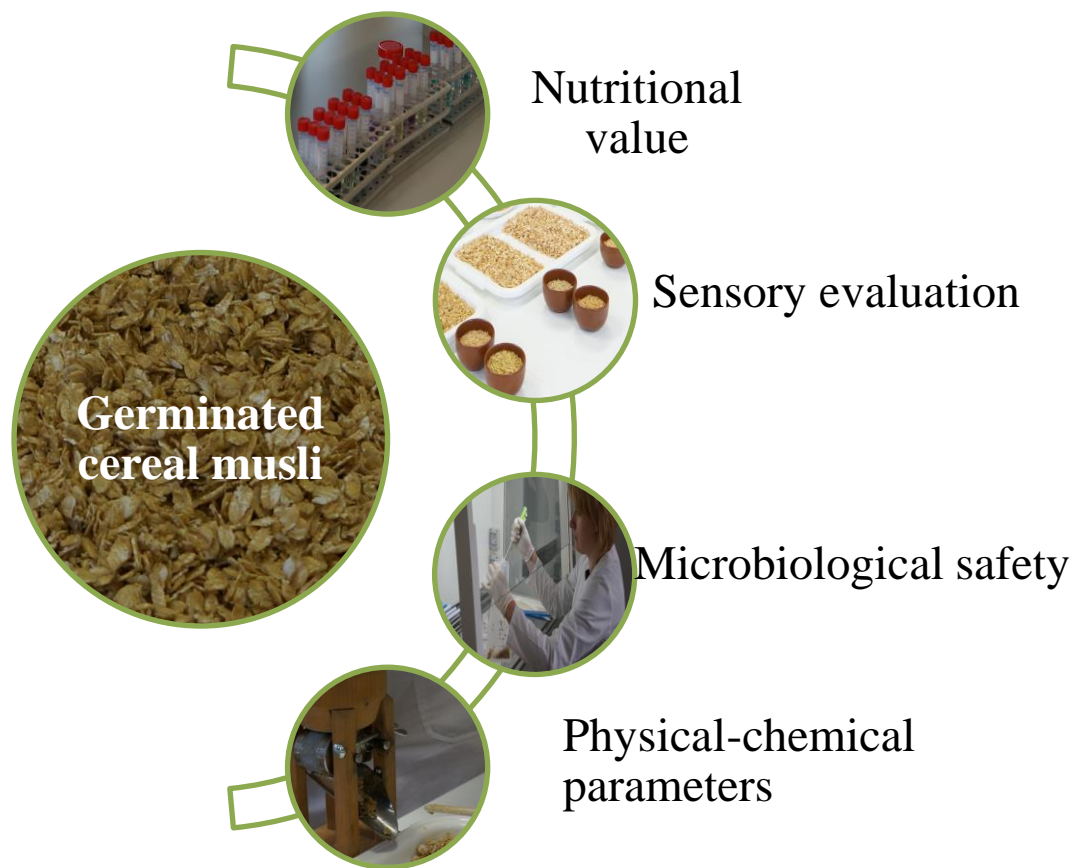


Assessment of glycemic index of grain products



Quality and safety evaluation of breakfast cereals made from triticale and/or hull-less spring cereals

to evaluate quality and safety of breakfast cereals made from triticale and/or hull-less spring cereals selected in WP1 and quality changes occurring during product storage time.



TOPICS OF THE RESEARCH



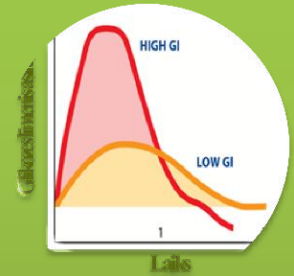
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Quality and safety evaluation of breakfast cereals made from triticale and/or hull-less spring cereals



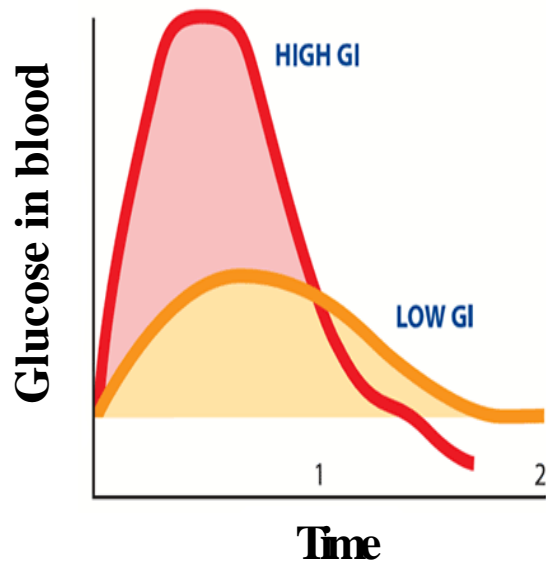
Assessment of glycemic index of grain products



Assessment of glycemic index of grain products

assessment of GI of different triticale and hull-less spring cereals grown in Latvia and Norway comparing to traditional cereal products

GLYCEMIC INDEX



shows how a carbohydrate-containing food raises blood glucose

TOPICS OF THE RESEARCH



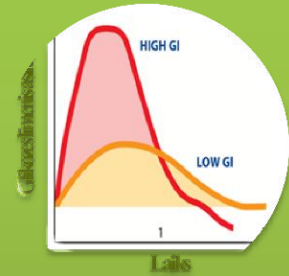
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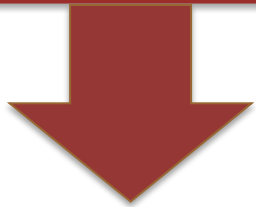
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Quality and safety evaluation of breakfast cereals made from triticale and/or hull-less spring cereals



Assessment of glycemic index of grain products



Hull-less barley



Benefits:

- protein ,
- soluble fibers - β - glucan
- total phenolic compounds
- high antioxidant activity of phenolic compounds



Hull-less oats

Unsaturated fatty acids

B and E group vitamins



Proteins, fibers

Intestine disease prevention

The aim of the current study was to assess total phenolic content and radical scavenging activity in different hull-less oats and barley varieties comparing to hulled ones

Materials and methods

Oats

- Odal
- Laima
- Bikini
- Nudist
- Stendes Emilija

Barley

- GN 03386
- Irbe
- Kornelija
- Rubiola
- Tyra



Materials and methods

Extraction of phenolic compounds from grains

- Solvent - ethanol/acetone/water (7/7/6 v/v/v) solution
- Extraction - ultrasonic bath at 35 kHz for 10 minutes at $20\pm 1^\circ\text{C}$ temperature, centrifuge at 3500 min^{-1} for 5 min . Residues were re-extracted using the same procedure.
- Ratio of sample versus solvent was 1:10.
- Triplicate extraction process was done.

Determination of total phenolic content (TPC)

The TPC of the extracts was determined according to the Folin-Ciocalteu spectrophotometric method . Results were expressed as gallic acid equivalents

Determination of radical scavenging activity

Antioxidant activity of the plant extracts was measured on the basis of scavenging activities of the :

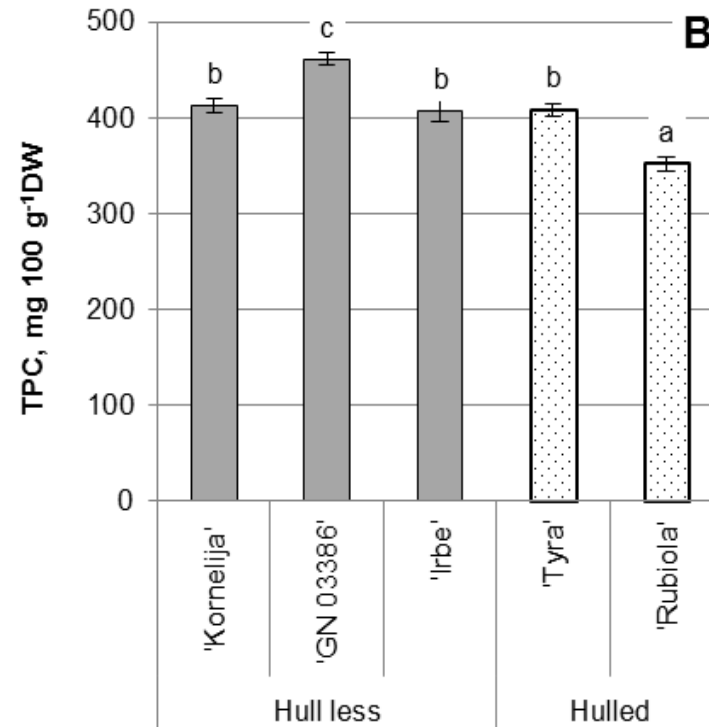
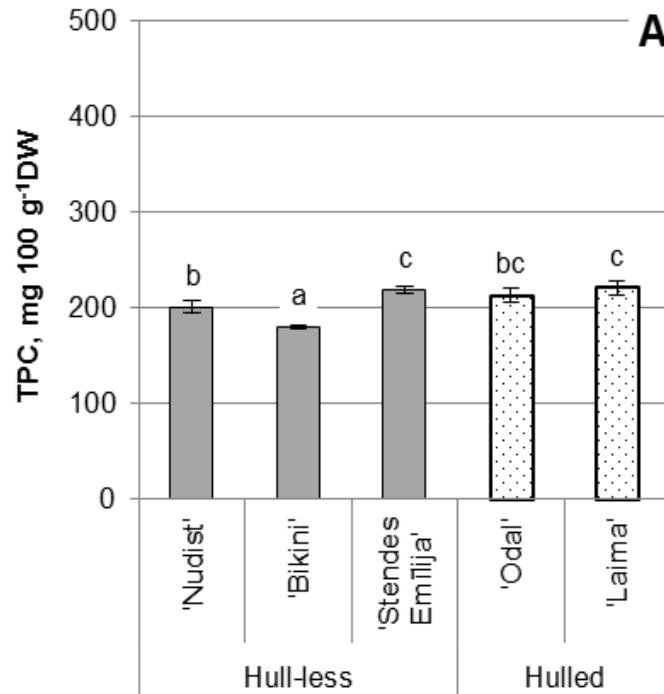
- ❖ 2,2-diphenyl-1-picrylhydrazyl (DPPH \cdot) radical ,
- ❖ ABTS \cdot^+ radical cation assay.

Statistics

- Analysis of variance (ANOVA) and Tukey test were used to determine differences among samples. A linear correlation analysis was performed in order to determine relationship between TPC, antioxidant activity such as DPPH \cdot , and ABTS \cdot^+ radical scavenging activity.

Results

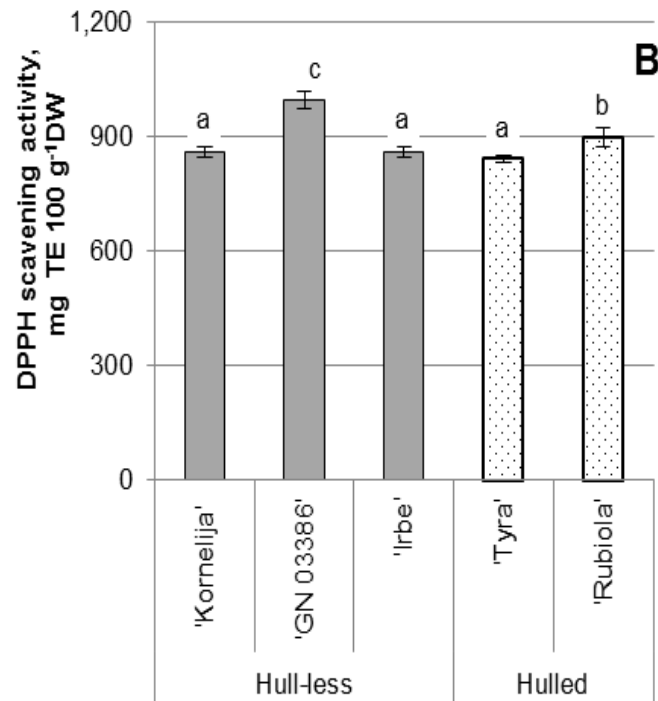
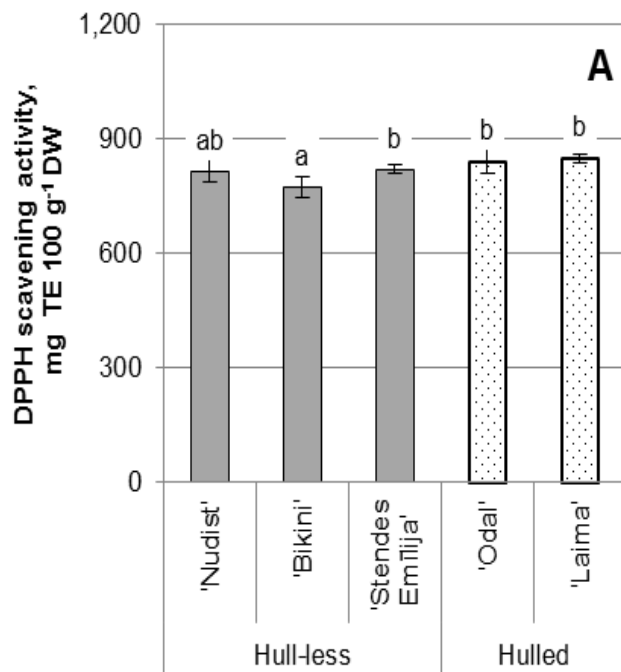
Total phenolic compounds in oats (A) and barley (B)



Variety	Stende (LV)		Priekuli (LV)		Kvithamar (NOR)		Apelsvoll (NOR)	
	C	O	C	O	C	O	C	O
Hull-less oats								
Bikini								
Nudist								
Stendes Emilija								

Results

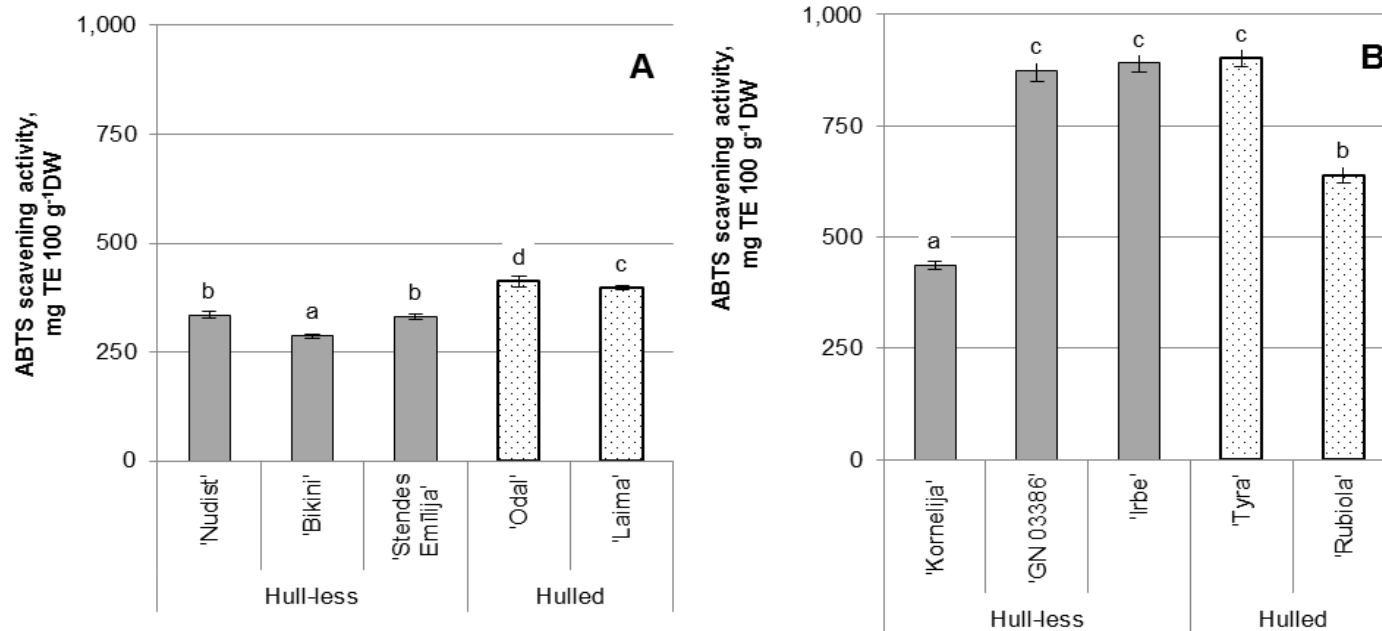
DPPH scavenging activity of oats (A) and barley (B)



Variety	Stende (LV)		Priekuli (LV)		Kvithamar (NOR)		Apelsvoll (NOR)	
	C	O	C	O	C	O	C	O
Hull-less oats								
Bikini								
Nudist								
Emilija								

Results

ABTS scavenging activity of oats (A) and barley (B)



Variety	Stende (LV)		Priekuli (LV)		Kvithamar (NOR)		Apelsvoll (NOR)	
	C	O	C	O	C	O	C	O
Hull-less oats								
Bikini								
Nudist								
Emilija								

Conclusions

- The present study determined TPC and antioxidant activity in grains of five oats and five barley varieties from Latvia and Norway.
- For oats and for barley, TPC and antioxidant activity was significantly influenced by cultivar variety. The type of grain- hull-less or hulled had no effect on analysed compounds.
- All barley varieties had higher TPC and ABTS scavenging activity comparing to the oats varieties.
- The highest activity was detected in hull-less barley line 'GN 03386'.
- Bioactive compounds should be taken into consideration developing new functional products.

Acknowledgment

The research leading to these results has received funding from the Norwegian Financial Mechanism 2009-2014 under Project Innovative approach to hull-less spring cereals and triticale use from human health perspective (NFI/R/2014/011).

Thanks for your attention!

