University of Novi Sad
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FINS

food congress

16-18 October, 2024
Novi Sad, Serbia

# 5th INTERNATIONAL CONGRESS FOOD TECHNOLOGY, QUALITY AND SAFETY

e-ABSTRACT BOOK

**ISBN 978-86-7994-063-6**

**V INTERNATIONAL CONGRESS “FOOD TECHNOLOGY, QUALITY AND SAFETY”, 16-18 OCTOBER 2024, NOVI SAD, REPUBLIC OF SERBIA**

***Publisher***

University of Novi Sad
Institute of Food Technology in Novi Sad
Bulevar cara Lazara 1
21000 Novi Sad
Republic of Serbia

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# BIOACTIVITY OF METHANOLIC PULP EXTRACT FROM PUMPKIN (*Cucurbita moschata)* IN HUMAN KERATINOCYTES

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The study investigated the potential of pumpkin pulp extracts from two Cucurbita moschata accessions grown in Serbia as skin-friendly agents with antioxidant and sun protecting properties. The research aimed to address the underrepresentation of pumpkin pulp in bioactivity studies despite its potential as a rich source of beneficial compounds for skin health. Methanolic pumpkin pulp extracts (MPE) were prepared from two accessions, MO 31 and MO 32, sourced from the breeding collection of the Institute of Field and Vegetable Crops in Novi Sad, Serbia. The MPE were characterized for their carotenoid content using HPLC-DAD, revealing different levels of carotenoids in each accession. Cumulative carotenoid content in MO 31 and MO 32 was 0.29 and 0.09 mg/g, respectively. The cytotoxicity of the extracts was assessed using viability assay MTT in human keratinocyte (HaCaT) cells, and showed no significant decrease in cell viability at concentrations of 10, 100, and 1000 µg/mL after 24 hours of exposure. The antioxidant potential of the extracts was evaluated by H2DCFDA assay, measuring their ability to reduce reactive oxygen species (ROS) levels in HaCaT cells co-incubated with 1mM hydrogen peroxide. Both MO 31 and MO 32 extracts significantly reduced oxidative stress at a concentration of 10 µg/mL, with similar effects observed at higher concentrations. Additionally, the in vitro sun protecting factor (SPF) of the extracts was determined using absorbance measurements and the Mansur equation, revealing notable SPF values of 4.15 and 5.16 for MO 31 and MO 32, respectively. Overall, the study demonstrates that the Cucurbita moschata pulp extracts possess potential as photoprotective and antioxidant properties, with no observed toxicity to skin cells. These findings suggest the extracts could be promising components in natural cosmetic formulations aimed at combating dermal photoaging and oxidative stress.

**Keywords**: pumpkin pulp, reactive oxygen species, cytotoxicity, photoprotective

**Acknowledgements:** This study was supported by the Ministry of Science, Technological Development and Innovation of the Republic of Serbia (Agreement no. 451-03-66/2024-03/200019).

# OPTIMIZATION OF THE MICROWAVE-ASSISTED EXTRACTION OF BIOACTIVE COMPOUNDS FROM *Satureja montana* L. BY VARYING EXTRACTION SOLVENT

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Numerous reports have been published on the antioxidant activity of bioactive plant extracts, strongly inspired by an increasing consumer interest in 'natural' food additives (e.g. preservatives, antioxidants, colours and flavours), as an alternative to the use of synthetic products. The genus *Satureja montana* L. belongs to the Lamiaceae family, and comprises 30 species, whose centre of distribution is located in the eastern part of the Mediterranean area. The presented study aimed to optimize polyphenol extraction from *S. montana* (winter savory) grown at the Institute for medicinal plant research „Dr Josif Pančič" in Pančevo, Republic of Serbia experimental field, as the antioxidant activity of non-volatile plant extracts has been attributed to the presence of phenolic compounds. All extracts were produced using the microwave-assisted extraction method in the microwave extractor (SR-15 rotor segment of the Milestone Ethos X microwave extractor) by varying the solvent (water, ethanol (30%, v/v; 70%, v/v)), while the process temperature and extraction time where adjusted at 100 ºC/1 min and controlled automatically by the internal software. The solid-to-solvent ratio was defined before analysis and fixed at 1:40. The obtained extracts were characterized regarding the total phenol content (TPC), total flavonoid content (TFC), and *in vitro* antioxidant activity measured by DPPH (2,2-Diphenyl-1-picrylhydrazyl) radical scavenging activity. The TPC and TFC, in respect to the implemented solvent, were between 0.897 and 1.004 mg GAE (gallic acid equivalent)/g and 0.226 to 0.303 mg CE (catechin equivalent)/g, respectivelly. The highest antioxidant activity (determined by DPPH-$IC_{50}$) were obtained in the extracts where the ethanol (70%, w/v) was used as a solvent, approximatelly 8.95 µg/mL. The performed investigation revealed that winter savory extracts obtained by an addvanced extraction technique represent a source of natural antioxidant substances with potential application in pharmaceutical and food industries.

**Keywords**: Winter savory, polyphenols, flavonoids, free radicals

**Acknowledgements:** The authors acknowledge their gratitude to the Ministry of Science, Technological Development and Innovation of the Republic of Serbia, contract number 451-03-66/2024-03/200003 and 451-03-47/2024-01/200019.

CIP - Каталогизација у публикацији
Библиотеке Матице српске, Нови Сад

663/664:658.562(048.3)
614.31(048.3)

**INTERNATIONAL Congress "Food Technology, Quality and Safety" (5 ; 2024 ; Novi Sad)**
e-Abstract book [Elektronski izvor] / 5th International Congress "Food Technology, Quality and Safety", 16-18 October 2024, Novi Sad ; [main editor Ljubiša Šarić]. - Novi Sad : Institute of Food Technology, 2024

Način pristupa (URL): https://fins.uns.ac.rs/publications/?_sft_publicationss=zbornik. - Opis zasnovan na stanju na dan 22.10.2024.

ISBN 978-86-7994-063-6

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COBISS.SR-ID 155106313