EFFECT OF STORAGE CONDITIONS ON POLYPHENOLS IN DANDELIONS

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Introduction

• To examine storage methods: air-dried and frozen -25°C
• Using an environmentally friendly extraction procedure
• Effective under UVB lights (Ultraviolet lights)

• Scientific names: Taraxacum officinale (spring dandelion = Túnfífill) and Leontodon autumnalis (autumn dandelion = Skarifífill)
Methods

• Collected two types of Dandelions, in spring and autumn
• Separate flower, leaves, stalk and root
• Divided into two groups, half was heat dried the other half frozen under -25°C

For a safe and environmentally friendly alternative technology
• Deionized water
• Heated to 80°C in an hour
• Pulsed electric fields (PEF)
• Ethanol used as a standard for comparison

• Samples measured under the UVB lights
• Samples collected every 3 months, for 9 months

Results

Extraction before storage

Polyphenol (mg/g) in spring dandelion

Polyphenol (mg/g) in autumn dandelion
Results

Polyphenol in leaves (mg/g)

Polyphenol in leaves after 3 months repeating

Unfinished measurements

• Next we will be measure polyphenols under the UVB lights

• Measurement will be repeated in April and July.
Any questions?

Thank you all for listening!