

EFFECT OF STORAGE CONDITIONS ON POLYPHENOLS IN DANDELIONS

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Introduction

- To examine storage methods: air-dried and frozen -25C
- Using an environmentally friendly extraction procedure
- Effective under UVB lights (Ultraviolet lights)
- Scientific names: *Taraxacum officinale* (spring dandelion = Túnffill) and *Leontodon autumnalis* (autumn dandelion = Skaríffill)



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 -25C

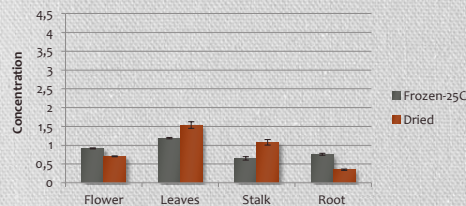
For a safe and environmentally friendly alternative technology

- 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

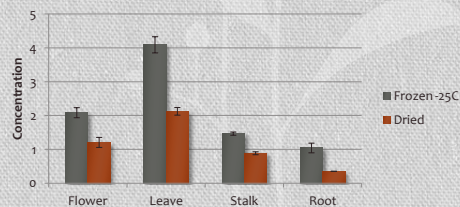
Results

Extraction before storage

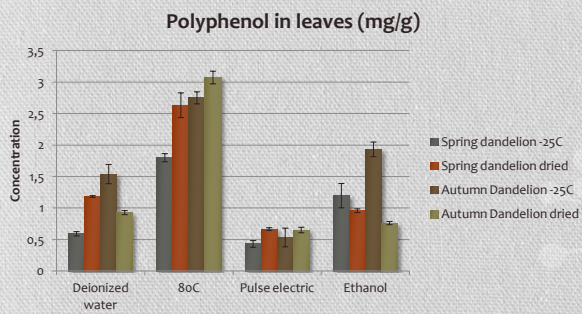
Polyphenol (mg/g) in spring dandelion



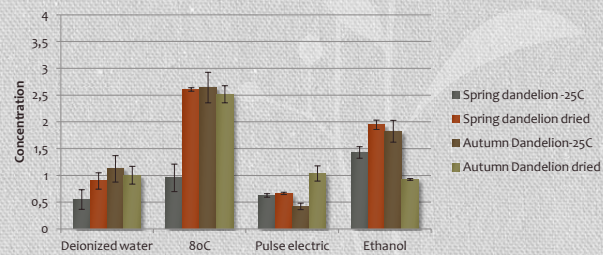
Polyphenol (mg/g) in autumn dandelion



Results



Polyphenol in leaves 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!