

2. CHARACTERIZATION OF THE SPICES & HERBS PROPERTIES: METHODS AND TECHNIQUES

Spices and herbs are widely used as food flavorin

Modern techniques use chromatography to separate the analytes and identify them with different

expressed as mg ascorbic acid equivalent/g through the use of a calibration curve in the adequate

some of the constituents, even along the day, verifying that generally for herbs the essential oil content

After drying, there are factors that must be taken into account so that there is correct conservation of

as other neurological conditions. Generally, consumption of high doses can cause toxicity and gastrointestinal irritation and skin.

Lemongrass

In the case of lemongrass, its protection is more restricted to colon cancer, but also plays an important

- Impairment of respiratory activity of different bacteria and yeasts
- Changes in solubility of trace elements – for example, iron, an enzyme co-factor that permits their oxygenation
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reactive oxygen species, as well as containing lipid-soluble compounds such as tocopherols,

as co-

Microwave assisted extraction (MAE)

In general, levels of essential oils and their compounds necessary to inhibit microbial growth are higher in foods than in culture media. This is due to interactions between phenolic compounds and the food matrix.

The assay methods reported in the literature use various measurements to register antimicrobial effects (Peter, 2012):

- the bacterial growth inhibition zone around a paper disc containing the compound, or mixS1±~~1~~

Because of their complex chemical composition, often composed of more than 100 different compounds, essential oils have a broad biological and antimicrobial activity spectrum (antibacterial, antifungal, anti-moulds, antiviral, pest control, insect repellents). In the pharmaceutical field,

2.2.2. ENCAPSULATION TO ASSURE CONTROLLED RELEASE AND PROTECTION

