

# IMPACT OF PROCESSING ON THE RETENTION OF PHYTOCHEMICALS

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Phytochemicals are currently of special interest due to their multiple physiological functions and their potential health benefits. The impact of processing on phenolic-substances, carotinoids and other substances are demonstrated at the example of processes which are at the moment under investigation at the Institute of Process Engineering.

Special emphasis is given to process conditions which allow the retention of phytochemicals during processing and subsequent storage.

The individual processes described are the production of sultana grapes, the drying and grinding of paprika, the dehydration of onions and the preparation of fresh cut green vegetable products such as salads with an improved shelf life.

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**ABSTRACTS**