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# **Czech J. Food Sci.**

**Nadeem M., Abdullah  
M., Hussain I., Inayat**

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# Antioxidant potential of *Moringa oleifera* leaf extract for the stabilisation of butter at refrigeration temperature

Czech J. Food Sci., 31 (2013): 332-339

The antioxidant potential of a leaf extract of *Moringa oleifera* Lam. (Moringaceae) – LEMO was studied for the stabilisation of butter at refrigeration temperature. LEMO was obtained by extracting the ground and dried leaves with 80% ethanol at room temperature for 48 hours. LEMO was added into butter at three different concentrations, i.e. 400 ppm ( $T_1$ ), 600 ppm ( $T_2$ ), and 800 ppm ( $T_3$ ) and compared with a treatment which was not supplemented with LEMO, i.e. control ( $T_0$ ). The addition of LEMO at all three levels did not have any effect on butter composition. Free fatty acids, peroxide

value and *p*-anisidine value (APV) of  $T_2$  after 90 days of storage were 0.10%, 0.71 meq/kg and 14.85 as compared to the control 0.16%, 1.24 meq/kg and 28.85, respectively. Peroxide value of the control and  $T_2$  in Schaal oven test after 5 days in oven was 8.19 and 2.99 meq/kg, respectively. Induction period and overall acceptability score of the control and  $T_2$  were 6.35 h, 8.91 h and 7.6, 7.2, respectively. The results of this study suggest that LEMO at 600 ppm may be used for reasonable storage stability of butter at refrigeration temperature with acceptable sensory characteristics.

### **Keywords:**

oxidative stability; overall acceptability

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