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Czech J. Food Sci.

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

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%, 0.7 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,