

AntioxFunctional

Antioxidant and nutritional potential of a functional food derived from fermented maize and fruit extracts containing phytosterols, carotenoids and tocopherols.

ABSTRACT

The general objective is to generate knowledge on the nutritional aspects linked to antioxidants and digestibility of a fermented food prototype with bioactive compounds derived from traditional staples and selected fruits from local and tropical biodiversity.

Year : 2018

Project number : 1502-603

Type of funding : AAP

Project type : AAP MOBILITE

Research units in the network : INNOVATION

Start date : 2018-05-01

End date : 2018-09-30

Flagship project : no

Project leader : DHUIQUE-MAYER Claudie

Project leader's institution : CIRAD

Project leader's RU : QUALISUD

Budget allocated : 9720 €

Total budget allocated (including co-financing) : 9720 €

Funding : Labex