

# 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