



# V-PASS-F

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**Authors:**

**Bordean Despina – Maria, Alda Liana Maria, Borozan Aurica Breica, Catargiu Andrei Dorel, Dumbravă Delia Gabriela, Hădărugă Nicoleta Gabriela, Moldovan Camelia, Pintilie Georgeta – Sofia, Pîrvulescu Luminița Cornelia, Popescu Roxana, Raba Diana Nicoleta, Raican Dan – Dorin, Velciov Ariana Bianca**

**Functional Food Products from 2 types of beans and 2 dry green plants in varying proportions, according to the recipe for manufacturing.**

**Broad beans**  
(*Vicia faba*)



**Soybeans**  
(*Glycine max*)

**Pursley**  
(*Portulaca oleracea*)  
dried plants



**Tarragon**  
(*Artemisia dracunculus*)  
dried plants

<b>Polyphenol content</b>	<b>136,71 mg GAE/100 g Product</b>
<b>Total Antioxidant Capacity</b>	<b>2311,215 <math>\mu</math>mol TE/ 100 g Product</b>

- The pre-mix was prepared based on variable proportions of minced dry plants Purslane (*Portulaca oleracea*, *Artemisa Dracunculus*) and beans (broad beans and soybeans). All ingredients are of Romanian origin.
- The green plants were dried at 40°C in a oven until reaching the lowest moisture content and maintaining the green color of the leaves. The beans were thermal treated at a temperature which permitted to keep all substances of interest active.
- **Total antioxidant capacity spectrophotometric analysis was performed using CUPRAC method; the absorbance being recorded at 450 nm wavelength**
- **Total Polyphenols content spectrophotometric analysis was performed using Folin–Ciocalteu method the absorbance being recorded at 750 nm wavelength**