

Title: A process for the preparation of green coffee conserve having radical scavenging property

Abstract:

The present invention deals with the isolation of radical scavenging conserve from coffee in particular low grade green coffee beans using the lower alcohols with /without heat treatment to get an yield of 8-20%. The conserve isolated is in the form of yellowish white powder and can be used in fat/snack foods where the rancidity is more. The extracts showed the radical scavenging activity (DPPH method) in the range of 80-95% at 100 ppm concentration.