

Exploring the potential use of turnip root vegetable surplus as a food ingredient in crackers:

physical, colour and texture characteristics and sensory attributes



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Food Waste and Vegetable Surplus

Food surplus is an inevitable part of food processing and production!

89 million tonnes are generated in Europe alone

Vegetable Surplus Learnings:

- Bioactive compounds
- Dietary fibre
- Have many other uses in nutrition, food and nutraceutical industries

Vegetable Surplus and Value Added Food Products

Vegetable surplus has been successfully added to food products!

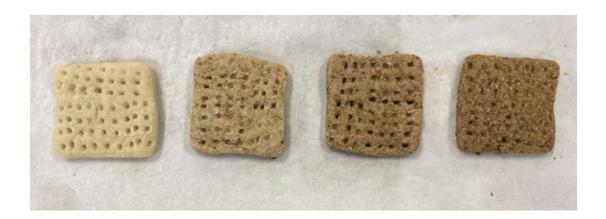
- Red Onion Skin Crackers
- O Dried Cauliflower Leaf Pancakes

Turnip Peel Powder Crackers

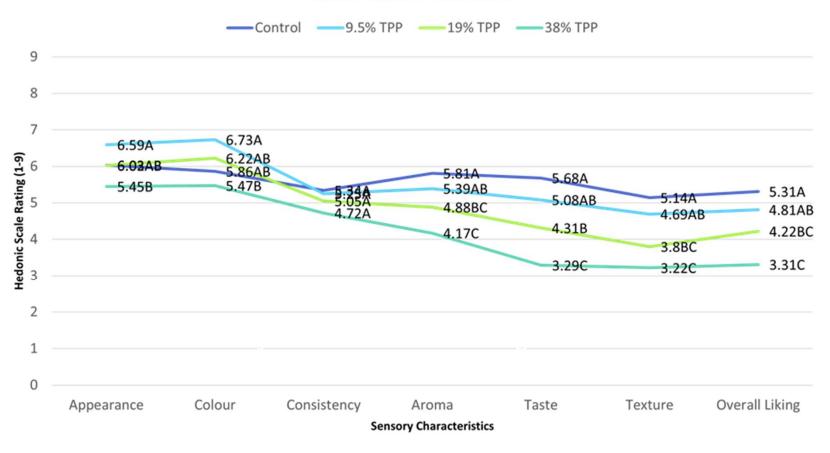
- Crackers common snack food
- Irish population does not meet the RDA for fibre
- Antimicrobial, antibacterial, antidiabetic and anticancer effect potentials

Turnip Peel Powder Crackers... How to?

- Disinfected raw peel with NaClO
- Dehydrated in dehydrator for 24hrs @70C
- Ground into a fine powder
- Trials to determine level of substitution with preliminary team

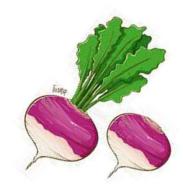


Comparison of Hedonic Rating Scores for Control and TPP Substitution Crackers



Conclusion

Offers a potential solution to global food waste concerns



Contributes to existing literature regarding vegetable surplus utilisation and value added food products

Warrants further investigation into the nutritional, environmental and economic potentials of the utilisation of turnip peel surplus



How to Complete an Awesome Final Year Project

- Be open to learning something new!
- Don't compare yourself to others! Focus on your own learning, research and work!
- If times get tough, persevere! Keep going with it!



Thank you for listening!



Any questions are welcome!

