



Effect of Roasting on Antioxidant Activity of Methanol Extracts of Seeds of *Vigna Mungo* Cultivated in Sri Lanka



Nirubalini G¹, Kumari KDKP² and Athiththan LV¹

1. Faculty of Medical Sciences, University of Sri Jayewardenepura, SRI LANKA

2. Faculty of Allied Health Sciences, General Sir John Kotelawala Defence University, SRI LANKA

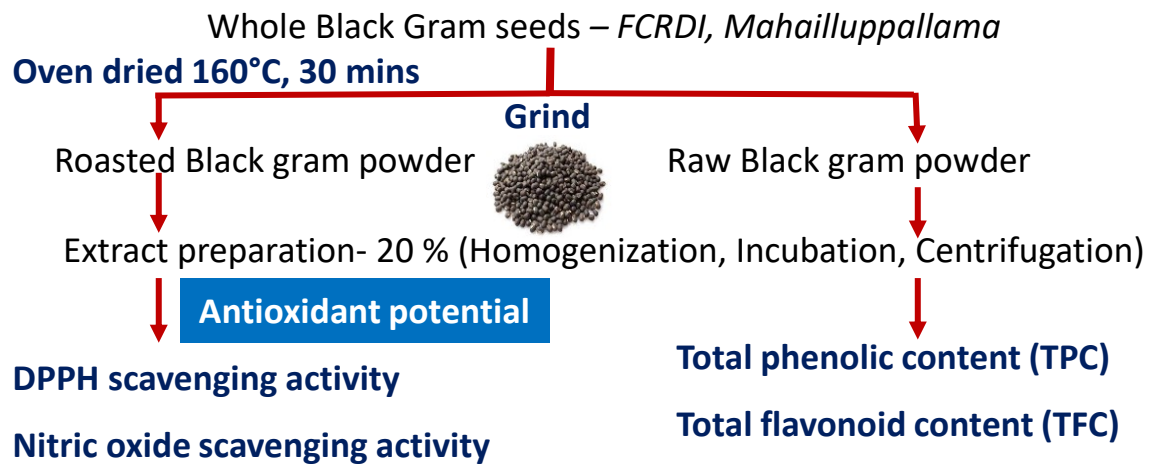
Introduction

Vigna mungo (Black gram) is one of the common pulses in Sri Lanka which is consumed after roasting in food preparations and is rich in bioactive compounds with free radical scavenging activity.

Objectives

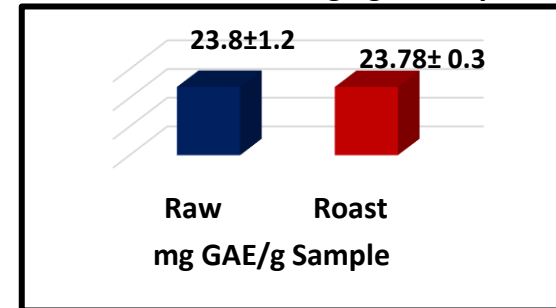
To compare the antioxidant potential of methanol extract of roasted and raw black gram cultivated in Sri Lanka.

Methodology

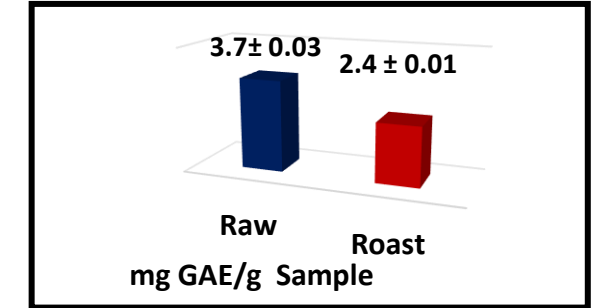


Results

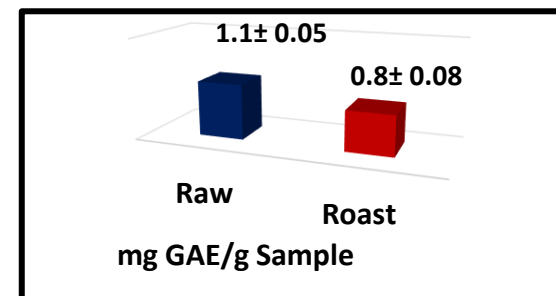
DPPH Scavenging Activity



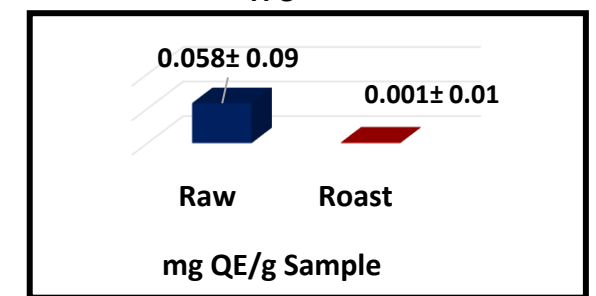
NO Scavenging Activity



TPC



TFC



Conclusion

Roasting affect the content of phenols and flavonoids in black gram and therefore reduce the total antioxidant potential in roasted seeds.