

Extraction of Phenolic Compounds from Wheat Bran using Ohmic Heating

Asaad Rehman Saeed Al-Hilphy Ali Khudhair Jaber AlRikabi Abdullah M. Al-Salim
Food Science Dept., Agriculture College, Basrah Univ., Basrah, Iraq

Abstract

Phenolic compounds have been extracted from Iraqi local wheat bran by using ohmic heating at temperature of 80 °C by using different values of the electric field intensity are 14, 20, 44 Vcm⁻¹ and has been compared with the traditional method. The results showed that the required times to reach 80 °C were 6, 10, 20 and 30 min. at using electric field intensity of 14, 20, 44 Vcm⁻¹ respectively. The electric field intensity had a significant effect on the electric resistance, electric conductivity, heating rate and power. Phenolic compounds quantity has been evaluated in extracts by using Folin-Ciocateau method, where the treatment extract (20 Vcm⁻¹) was superior in content of phenolic compounds and anti-oxidative activity over the rest of treatments. The dialysis technology was used to fractionate the treatment extract (20 Vcm⁻¹). It has been shown that compounds with low molecular weight compounds (less than 1000) are responsible for the anti-oxidation activity degree is greater than the high molecular weight (more than 1000). The treatment extract (20 Vcm⁻¹) has proven its capability to hinder the self-oxidation of olive oil at the concentration of (0.25%) for a 25 day storage period.

Keywords: antioxidant, ohmic heating, wheat bran, Phenolic compounds

1. Introduction

The mechanism of ohmic heating, which is also known by Joule heating as well as resistive heating, is taken from Ohm's Law on the basis of the voltage, resistance and the current. It is considered as one of the modern technologies, where the food is converted into an electric resistance. The alternative current passes through the food, and the electrical energy is transformed into heat energy. The heat is distributed inside the food uniformly and rapidly. The heat direction shall be from inside to outside, on the contrary of using hot surfaces in the traditional methods in which heating direction is from outside to inside and slower ((Shirsat et al., (2004); Leizeron and Shimoni, (2005); Icier and Ilicali, (2005)).

The majority of foods contain ions such as salts and acids, therefore the electric current may pass through the food generating a heat therein (FDA, 2000). The ohmic heating efficiency depends on the nature of food conductivity (Zoltai and Swearingen, 1996). The ohmic heating technology is employed in the food industry as pasteurization and essential oils distillation (Al-Hilphy et al., 2012; Al-Hilphy, 2014). The fat self-oxidation is defined as the automatic oxidation occurring to fatty compounds when they are in contact with molecular Oxygen that end by the occurrence of undesirable flavor called (rancidity). The fatty acids with short chain, alcohols, aldehydes and ketones, the final products of self-oxidation are responsible for appearance of the undesirable odor and flavor in oxidized fat (Frankel, 1991). Currently, many industrial antioxidants are used in the commercial range such as Butylated Hydroxy Toluene (BHT) and Butylated Hydroxy Anisole (BHA). In the recent years, several doubts were raised about the safety of these antioxidants in terms of health, as they indicated that the use of antibiotics has resulted in carcinogenic or toxic substances (Ponchogu and Kaewsuwen, 2004), so the researchers turned to find antioxidants from natural sources including plants. The cereal products including wheat product contain many phenolic compounds such as phenolic acids, flavonoids and anthocyanids that are considered as effective and natural antioxidants (Okai *et. al.*, 2004). The present study aims introducing a new technology to extract antioxidants from local wheat bran by ohmic heating through subjugating a system that depends in its work on both the heat and electric field.

2. Materials and Methods

2.1. Extraction System

A system was manufactured to extract antioxidants from wheat bran consisting of an extraction glass cylinder with a capacity of 500 ml, 7 cm diameter and 9 cm height that contains a slot at the top mounted with plastic cover. The cylinder contains also two electrodes made of stainless steel, with a distance of 5 cm between them and with a height and width of each electrode of 7 and 1 cm respectively. The two electrodes are fixed from the top on the plastic cover. The heating process occurs inside this cylinder as a result of the passage of electric current in the electrodes and the bran is converted to an electrical resistance through which the electric current passes and heats. The two electrodes are connected to the electrical circuit constituted of electric wires, voltmeter into variac, ammeter to measure the current and a source of voltage, in addition to an aeration slot in the plastic cover.

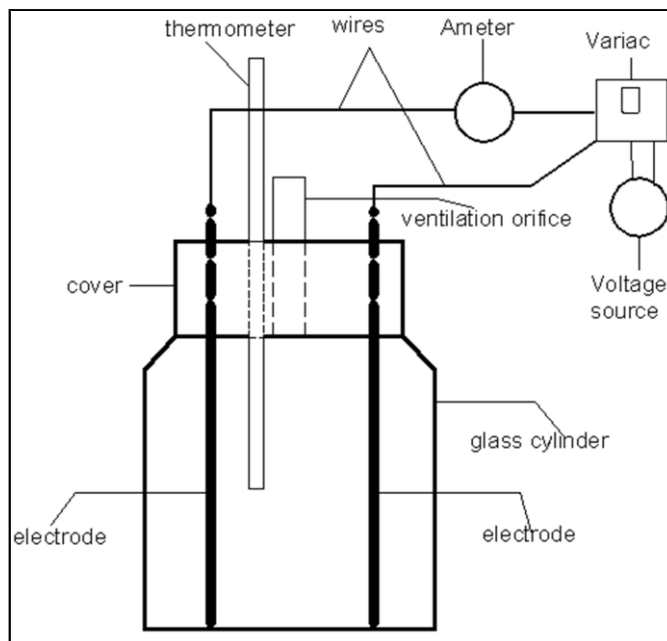


Figure 1. Layout of extractor of antioxidant using Ohmic heating.

2.2. Bran temperature

Bran temperature was measured by thermometer, made of England.

Heating rate has been calculated from the following equation, (Halleux *et. al.*, 2005):

$$H_r = \frac{T}{t} \quad (1)$$

Where: H_r , T , t are heating rate ($^{\circ}\text{C min}^{-1}$), temperature ($^{\circ}\text{C}$) and time (min.) respectively.

2.3. Electrical conductivity

Electrical conductivity has been calculated from the following equation, (Wing and Sastery 1993):

$$\sigma = \frac{I L}{V A} \quad (2)$$

Where: σ , I , V , A , L are electrical conductivity (Sm^{-1}), current (A), voltage (V), area (m^2) and distance between electrodes (m) respectively.

2.4. Consumed Power

Consumed Power was calculated according to the following equation:

$$P = V I \quad (3)$$

Where: P is a consumed power (watt)

2.5. Wheat Bran

A sample of wheat bran was obtained from the General Company for Cereal Manufacturing/ Basra Mill that was conserved at a temperature of -18°C . This bran represent 30% of the quantity of used wheat to obtain flour. In each experience, 30 gm of bran with 10% humidity were used after adding 400 ml of distilled water.

2.6. Extraction of Phenolic Compounds

Melo *et. al.*,(2005) method has been used to determination of phenolic compounds. 200 g of sample was mixed with 1.5 ml. of folin revealing. The mixture was left for 5 min. in order to equilibrium, then mixed with 1.5 ml. of sodium carbonate solution Na_2CO_3 (its concentration of 6%). The mixture was incubed for 90 min. at room temperature. The absorbency of mixture has been read by using spectrophotometer at wave length of 725 nm (the maximum absorbency of phenolic compounds was at 725 nm). Stander curve has been prepared by using colic acid with range of concentration between 100-500 mgkg^{-1} .

2.7. Measuring the antioxidant activity

The method of ferric thiocyanate mentioned by (Bersuder *et. al.*, 2008) was followed to measure the anti-oxidation activity of linoleic acid and extracts prepared by ohmic heating as follows: mixing 1 ml of models with 4 ml of ethanol (95% concentration) and 4.1 ml of linoleic acid, (2.5% concentration) and 8 ml of phosphate buffer (bound) solution (50 mmol concentration, 7.0 pH). The mixture was incubated at a 45 °C temperature for 24 hours, then 0.1 ml of this mixture was added to 9.7 ml of ethanol (75% concentration) and 0.1 ml of ammonium thiocyanate (30% concentration). And then 0.1 ml of ferrous chloride (20 mmol concentration, prepared in hydrochloric acid 3.5% concentration) was added to the reaction mixture to form a red color complex with peroxides resulting from oxidation. The control sample model was prepared in the same manner as above except for mixing 1 ml of distilled water instead of the sample. The models absorptivity and the treatment control sample were measured at a wavelength of 500 nanometers. The antioxidant activity of linoleic acid was calculated according to the following equation:

$$\text{Antioxidant activity} = 100 - [(\text{sample of absorptivity read}) / (\text{sample control absorptivity read}) \times 100] \quad (4)$$

Fractionation by dialysis technology: the described in Al-Jassabi and Abdulah (2013) was used for the Fractionation of ohmic heating extract (20 Vcm⁻¹) by dialysis technology as the following: dialysis bags were used with the following specifications:

Dry cylinder diameter 20 mm, M.W. 1000 Da, dry thickness 25 mm. They were filled with 100 ml of the extract, and the bags were placed in beakers containing 250 ml of distilled water. The dialysis process has been conducted at a degree of 4 °C at different period times (12, 24, 36 h) then the parts treated by dialysis are dried by using freeze dryer then the antioxidant activity has been determined. The phenolic compounds are extracted by using mixtures such as water, acetone, chloroform and methanol. But the use of these mixtures for hours or days for the purpose to obtain a small quantity of these compounds.

2.8. Statistical analysis

SPSS program has been used to analysis data by using one way ANOVA except experiment of storage periods and concentration was analyzed by using two way ANOVA.

3. Results and Discussion

3.1. Bran temperature

The figure (2) illustrates the changing in bran temperature with the increase of extraction time at different values of the electric field intensity (14, 20, 44 Vcm⁻¹). The temperature has increased significantly ($P \leq 0.05$) with the increase of the extraction time. In order that the bran temperature reaches 80 °C, at electric field intensities of 14, 20, 44 Vcm⁻¹, 20, 10, 6 min were needed respectively. This is due to the increase of the current passing through the bran with the increase of the voltage or electric field intensity, also the current consumption is increased when the heating time is increased for each value of the electric field intensities. Icier and Ilicali, 2005; Kong *et. al.*, 2008; Hosain *et. al.*, 2011; Mohsin, 2012; Al-Hilphy, 2014 have shown that the temperature is increased with the increase of voltage and the extraction time is decreased with the increase of the applied voltage.

3.2. Electrical conductivity

Figure (3) illustrates electrical conductivity for local wheat bran during the extraction time at different values of electric field intensity. Electrical conductivity has increased significantly ($P \leq 0.05$) with the increase of extraction time for all of the electric field intensity values. When the extraction time was 2, 10, 20 minutes, electrical conductivity reaches 1.03, 2.27, 3.92 Sm⁻¹ respectively at an electric field intensity of 14 Vcm⁻¹. This is due to the increase in the temperature and current passing through the bran with the increase of the time. Also, Icier *et. al.* (2008) have indicated that the relation between the electric current and conductivity is linear. The results have shown that the electrical conductivity has decreased significantly ($P \leq 0.05$) with the increase of the electric field intensity. This is due to that the electric field intensity is inversely proportional to the electrical conductivity, according to the following equations (Icier *et. al.*, 2008):

$$\sigma = \frac{I L}{V A} \quad (2)$$

$$E = \frac{V}{L} \quad (5)$$

$$\sigma = \frac{I}{E A} \quad (6)$$

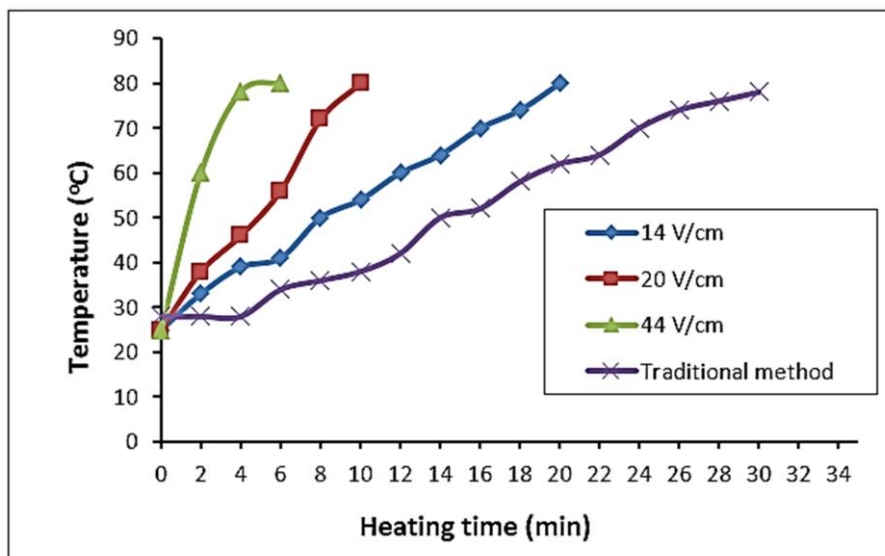


Figure 2. Bran temperature using different electric fields

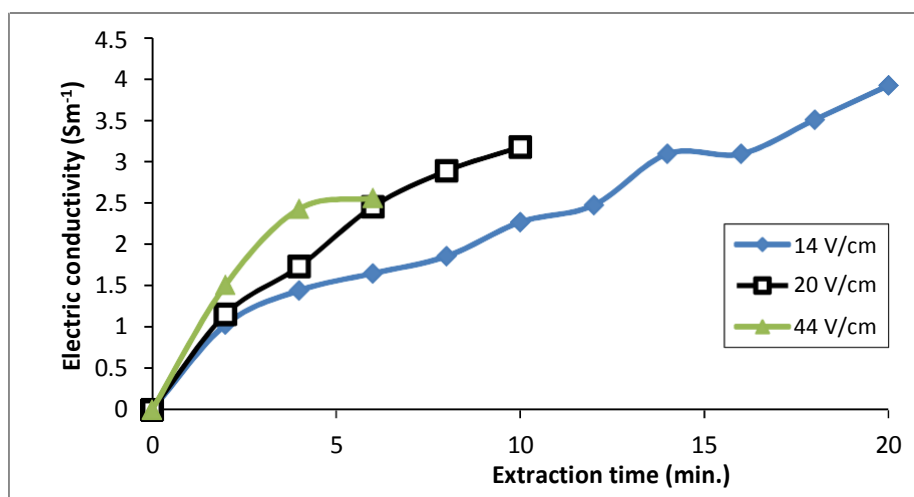


Figure 3. Bran electric conductivity using different electric fields

3.3. Electric resistance

It is noted from the figure (4) that the electric resistance of the local wheat bran has decreased significantly ($P \leq 0.05$) with the increase of the extraction time for all of the electric field intensity values. This is due to the increase of the wheat bran electrical conductivity with the increase of the extraction time, which is accompanied by an increase in the electric current passage in bran. In addition to that the electrical conductivity is a function for the food ingredients and that the ions and humidity increase the electrical conductivity, while lipids and fats decrease it (Bengston et. al., 2006).

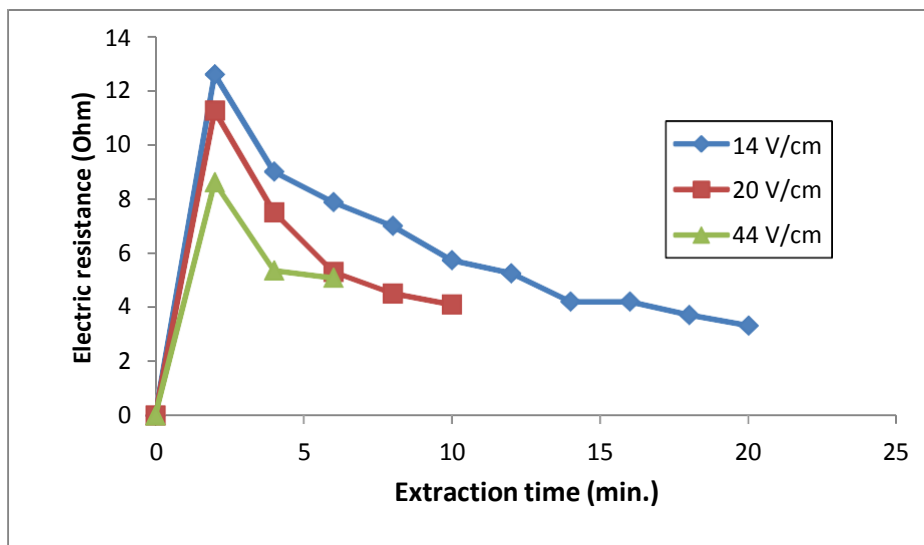


Figure 4. Bran electric resistance at different electric fields

3.4. Power requirements

The figure (5) shows the power requirements when using ohmic heating for different values of at electric field intensities of 14, 20, 44 Vcm^{-1} . The results have shown that the power was increased significantly ($P \leq 0.05$) with the increase of the electric field intensity. The highest power consumed was 171.6 W at the electric field intensity of 44 Vcm^{-1} , and this is due to that the electric field intensity is directly proportional to the power as a result of the increase in the current passing in the bran.

But the method of traditional heating has required a significantly higher power ($P \leq 0.05$) to the ohmic heating where amounted to 1320 W. This is due to that the traditional heating is indirect and the heat is transferred to the bran by conduction. This led to that it needs much more time than the ohmic heating, also it requires a higher electric current than the ohmic heating.

Both the electric conduction and heating time have a direct effect in the increase of power requirements, and as indicated in the following equation:

(Qiu *et. al.*, 1998)

$$P = \frac{E^2 t \sigma}{n} \quad (7)$$

Where E is the electric field intensity, t is the extraction time, σ is the electrical conductivity, n is a constant and P is the power.

Alhilphy and AbdelSattar (2014) has shown that the power has increased with the increase of the electric field intensity during milk pasteurization.

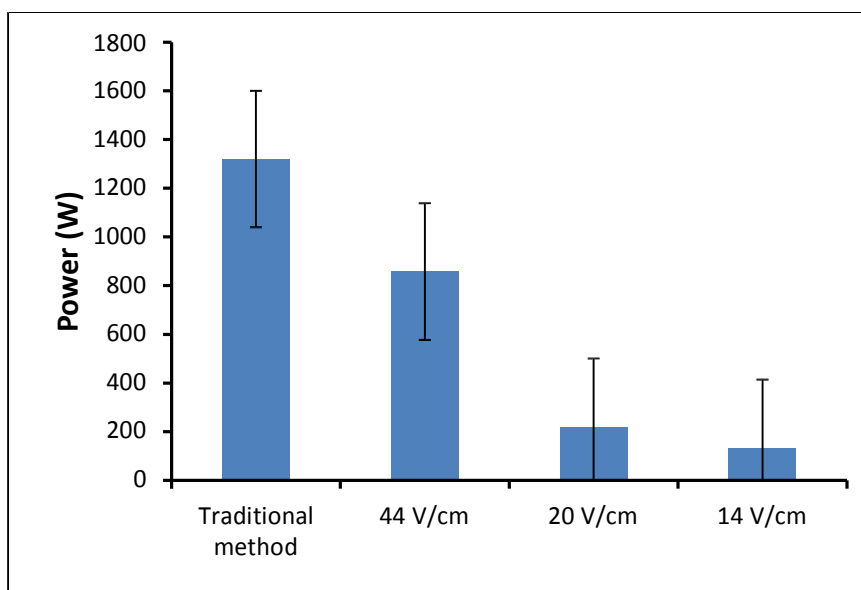


Figure 5. Consumed power at different electric fields

3.5. Heating rate

The figure (6) illustrates heating rate of local wheat bran at different electric field intensities (14, 20, 44 Vcm⁻¹) to reach a temperature of 80 °C. There are significant differences ($P \leq 0.05$) appeared in the bran heating rate at different values of electric field intensity. So when electric field intensities of 14, 20, 44 Vcm⁻¹ are used in heating the bran, the heating rates were 4, 8, 13.33 °Cmin⁻¹. The increase of the electric field intensity means an increase in the applied voltage, it also leads to an increase in the power and an increase in bran temperature occurs. Halleux et. al. (2005) have indicated that the heating rate was increased with the increase of the applied voltage and they have a direct relation between them. The results have shown that the highest heating rate was 13.33 °C/min⁻¹ when using ohmic heating with an electric field intensity of 44 Vcm⁻¹. While the lowest heating rate was 2.5 °Cmin⁻¹ when traditional pasteurization has been used. This is because in the case of ohmic heating, heating shall be directly and the bran is converted to an electric resistance that heat and consume the current. Also, the heating direction shall be from inside to outside and the heat loss is too little. While in the traditional heating, the temperature moves to the bran and water by conduction and this needs a longer time, where heating moves from outside to inside also a heat loss occurs resulting in heating retard.

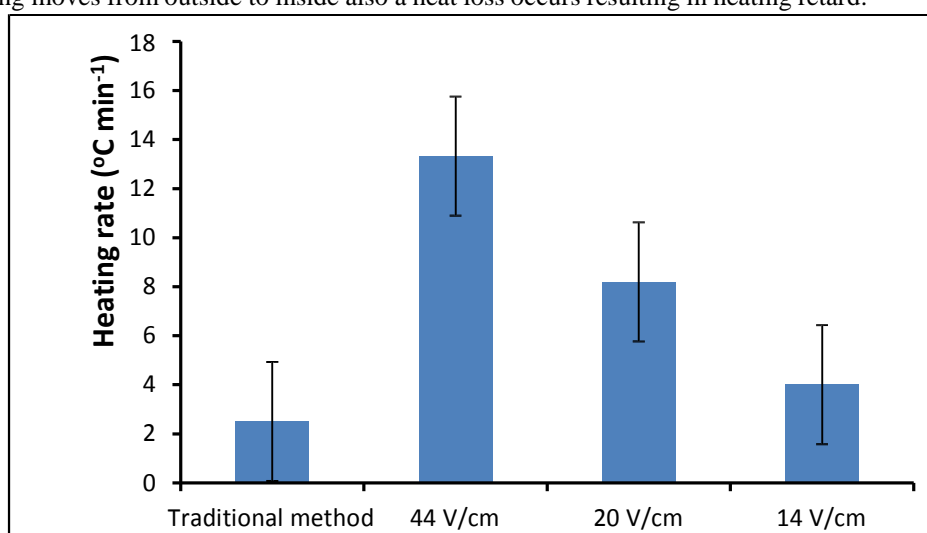


Figure 6. Heating rate of bran at different electric fields

3.6 Phenolic Compounds and the antioxidant activity:

It is shown from the table (1) that the treatment by electric field 20 Vcm⁻¹ is superior to the rest of other treatments, as the phenolic compounds concentration was (3150 mg/kg) and the antioxidant activity concentration was (82.3%). Then followed by the electric field treatment (44 Vcm⁻¹), where the phenolic

compounds concentration of the extract was (2975 mg/kg) and the antioxidant activity concentration was (64.1%). The table shows that the increase in the phenolic compounds was accompanied by an increase in the antioxidant activity, which indicates that these compounds are primarily responsible for the antioxidant activity, and this is consistent with Okai *et. al.*, (2008).

Table 1. Phenolic compounds and Activity of antioxidant (mg/kg) of wheat bran treated with ohmic heating.

Electric field (Vcm ⁻¹)	Phenolic compounds concentration	Activity of antioxidant
14	2975 ^b	68.7 ^b
20	3150 ^a	82.3 ^a
44	2910 ^b	64.1 ^c
Control	2730 ^c	55.7 ^d

3.7. Fractionation by Dialysis:

The table (2) shows the fractionation by dialysis effect on the wheat bran extract by the ohmic method (20 Vcm⁻¹), which shows a higher antioxidant activity. Since it was shown that the antioxidant activity in the dialyzed part is higher than in the detained part. This indicates that the phenolic compounds with low molecular weight are primarily responsible for the antioxidant activity, which their molecular weights amount to less than 1000 Dalton. As its antioxidant activity have increased with the advancement of dialysis period, and this is consistent with Bersuder *et. al.*, (2004).

Table 2. Effect of fractionation on the compounds of antioxidant by the dialysis

Dialysis time	Activity of antioxidant (%)	
	Retainer part	Penetrated part
12	41.7 ^a	70.1 ^d
24	31.3 ^b	77.2 ^c
36	27.2 ^c	80.5 ^c
48	23.3 ^d	85.6 ^b
60	19.2 ^e	88.5 ^a

3.8. Effect of Bran Extract on the Oil Oxidation Retardation:

The table (3) shows the different concentrations effect of wheat bran extract by the ohmic method (20 Vcm⁻¹) on the olive oil oxidation retardation for different storage periods. Since it is clear that the extract concentration (0.25%) gave a better result of anti-evolution in the peroxide number value, if the peroxide number at this concentration was (7.7 mg/kg).

Table 3. Effect of concentration on the peroxide value (mg/kg) at different storage periods

Concentration (%)	Storage period (day)					
	0	5	10	15	20	25
0.05	3.0	4.4	5.2	7.1	9.9	13.2
0.10	3.0	4.1	4.8	5.8	6.2	11.7
0.15	3.0	4.1	4.5	4.9	5.5	10.6
0.20	3.0	3.8	4.0	5.1	5.2	9.1
0.25	3.0	3.8	4.0	5.5	6.2	7.7
Control	3.0	4.6	7.2	11.4	15.1	18.0
BHT (0.05)	3.0	3.2	3.5	3.6	3.9	4.2

$$RLSD_{0.05} \text{ (for Storage period} \times \text{Concentration)} = 0.105$$

4. Conclusion

In conclusion, ohmic heating is used as an assisted of antioxidant extraction. On the other hand, the electric field intensity has a significant effect in the electric resistance, electric conductivity, heating rate, power and the time required for heating wheat bran. The possibility of benefiting from the waste of mills factories for the production of natural antioxidants as an alternative to artificial antioxidant which have a negative health effects and have high costs. The possibility of the use of antioxidants extracted from wheat bran by using ohmic heating at electric field intensity of 20 Vcm⁻¹ to disrupt the self-oxidative in oils which have a high content of unsaturated fatty acids with a high degree. Electric conductivity, power and heating rate were increased with increasing electric field intensity, while the electric resistance has been reduced.

5. Acknowledgment

Researchers present thanks to the food science department, college of agriculture, Basrah university to provide research and laboratory supplies.

6. References

- Al-Hilphy A R. S; Haider I.Ali & Ghassan F. M. (2012), Designing and Manufacturing Milk Pasteurization Device by Ohmic Heating and studying Its Efficiency. *Journal of Basrah Researches (Sciences)*, 4(38),1-18.
- Al-Hilphy A. R. S. & A. R. Abdulsattar (2014), Design, manufacturing and testing of a non-thermal milk pasteurization apparatus by electrical field. (Patent) Central Agency for Standardization and Quality Control, No. 4010 Baghdad, Iraq.
- Al-Hilphy, A. R. S. (2014), A practical study for new design of essential oils extraction apparatus using ohmic heating. *International J. Agricultural science*.4 (12),351-366.
- Al-Jassabi,S. & Abulah, M. S. (2013), Extraction, purification and characterization of antioxidant fractions from *Zizyphus spina-Christi* fruits. *American Eurasian Journal of Toxicological Science*, 5(3), 66-71.
- Bengeston, R., Birdsall, E., Feilden, S. Bhattiprolu, S., Bhale, S. & Lima, M. (2006), Ohmic and inductive heating in: *Hand book of food science, Technology and engineering*, Vol. 3 (ed. Y. H. Huij. CRC, Boca Raton, F.L. pp. 120, 1-8.
- Bersuder, P.; Hose, M. & Smith, G.J. (2008), Antioxidant from a heated histidine- glucose of antioxidant rok of histidine and isolation of antioxidants by high performance liquid chromatography. *Am. Oil Chem. 75:181-187. European Food Research and Technology*, 220, 406-414
- Food and Drug Administration-Center for Food Safety and Applied Nutrition (FDACFSAN) (2000), .Kinetics of Microbial Inactivation for Alternative Food Processing Technologies-Ohmic and Inductive heating. www.cfsan.fda.gov/~comm/ift-ohm.html
- Frankel, E. N. (1991) Recent advances in lipid oxidation. *J. Sc. Agric.* 150,495-551.
- Halleux, D.G.; Piette , M.L. & Butean ,D.M. (2005), Ohmic cooking of processed meats: Energy evaluation and food safety considerations. *Canadian Biosystems Engineering* Vol.47.
- Hosain, D.; Adel, H.; Farzad,N.; Mohammad, H.K. & Hosain,T. (2011), Ohmic Processing: Temperature Dependent Electrical Conductivities of Lemon Juice. Published by Canadian Center of Science and Education Vol. 5, No. 1; February 2011.
- Icier, F. & Ilicali , C . (2005), the effects of concentration on electrical conductivity of orange juice concentrates during ohmic heating.
- Icier, F.; Yildiz, H. & Baysal, T. (2008), Polyphenoloxidase deactivation kinetics during ohmic heating of grape juice. *Journal of Food Engineering*, 85,410–417.
- Kong,Y.Q. ; Dong, Li. ; Wang, L.J. ; Bhandari ,B. ; Chen,X.D. & Mao, Z.H . (2008), Ohmic Heating Behavior of Certain Selected Liquid Food Materials, *International. Journal of Food Engineering*, Volume 4, Issue3.
- Leizeron, S. & Shimoni, E. (2005), Stability and sensory shelf life of orange juice pasteurized by continuous, ohmic heating. *J. Agric Food ohem.* 53, 4012 - 2018.
- Melo, E. A.; Filho, J. M. & Guerra, J. B. (1998), characterization of antioxidant compounds in aqueous coriander extract. *Lebensm-Wiss. U.-Technol.*, 38, 15-19.
- Mohsin, G. F. (2011), Ohmic milk Pasteurizer design, Manufacture and studying Its Pasteurization Efficiency. Msc. Thesis. Food Science Dept. Agriculture College, Basrah Univ.
- Okai, K. H.; Kanbaro, K. A.; Hagiwara, K.; Sugita, A., C.; Mastumoto, A. & Okai, Y. (2004), Potent antioxidative and antigen toxic activity in aqueous extract of Japanese rice bran association with peroxidase activity phytother. *Re.* 18, 628-633.
- Ponchogu, P. & Kaewsuwen, S. (2004), Bio assay-guided isolation of the antioxidant constituent from Cassin alatin. *J.Sc. Technol.* 26(1), 103-107.
- Qiu,X.; Sharma, S.; Tuhela, L. & Zhang, Q. H. (1998), An integrated PEF pilot plant for continuous nonthermal pasteurization of fresh orange juice. *American Society of Agricultural and Biological Engineers*, 41(4), 1069–1074.
- Shirsat , N ., Lyng , J. G ., Brunton , N. P. & McKenna , B . (2004), Ohmic processing: Electrical conductivities of pork cuts. *Meat Science*, 67, 507– 514.
- Wang, W. C. & Sastry , S . K. (1993), Salt diffusion into vegetable tissue as a Pre-treatment for ohmic heating : determination of parameters and mathematical model verification . *Journal of Food Engineering*, 20, 311-323.
- Zoltai, P. & Swearingen, P. (1996), Product development consideration for ohmic processing. *Food Technology* 50, 263-266.

The IISTE is a pioneer in the Open-Access hosting service and academic event management. The aim of the firm is Accelerating Global Knowledge Sharing.

More information about the firm can be found on the homepage:
<http://www.iiste.org>

CALL FOR JOURNAL PAPERS

There are more than 30 peer-reviewed academic journals hosted under the hosting platform.

Prospective authors of journals can find the submission instruction on the following page: <http://www.iiste.org/journals/> All the journals articles are available online to the readers all over the world without financial, legal, or technical barriers other than those inseparable from gaining access to the internet itself. Paper version of the journals is also available upon request of readers and authors.

MORE RESOURCES

Book publication information: <http://www.iiste.org/book/>

Academic conference: <http://www.iiste.org/conference/upcoming-conferences-call-for-paper/>

IISTE Knowledge Sharing Partners

EBSCO, Index Copernicus, Ulrich's Periodicals Directory, JournalTOCS, PKP Open Archives Harvester, Bielefeld Academic Search Engine, Elektronische Zeitschriftenbibliothek EZB, Open J-Gate, OCLC WorldCat, Universe Digital Library, NewJour, Google Scholar

