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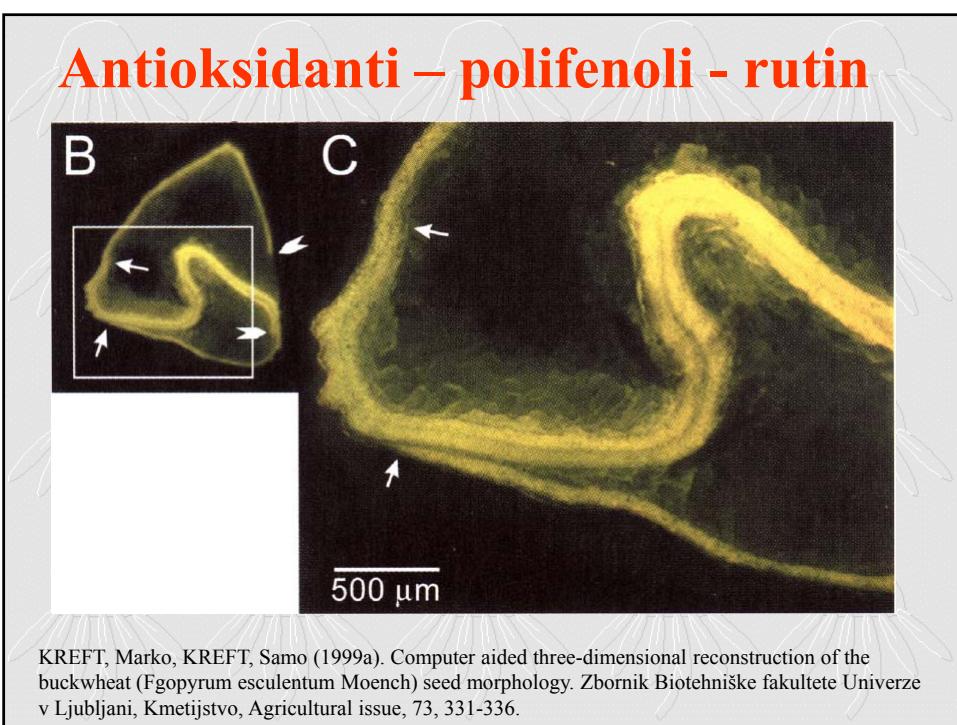
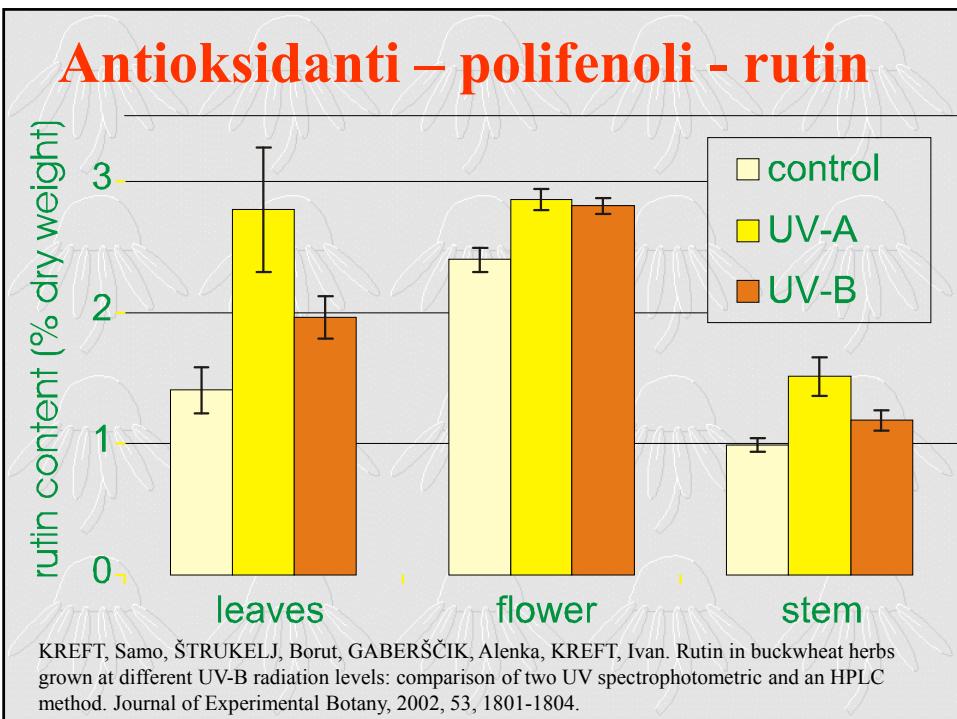
# **Potencial bioaktivnih in prehransko zanimivih snovi v ajdi in proizvodih iz ajde**

TRAFOON delavnica „Ajda med tradicijo in inovacijo“  
Maribor, junij 2015

## **zanimive snovi v ajdi:**

- **Proteini z ugodno aminokislinsko sestavo**
- **Škrob z ugodno počasno razgradnjo**
- **Lipidi z ugodno maščobno kislinsko sestavo**
- **Minerali**
- **Vitamini**
- **Vlaknine**
- **Antioksidanti**
- **Aromatične snovi**
- **Fototoksični fagopirini**



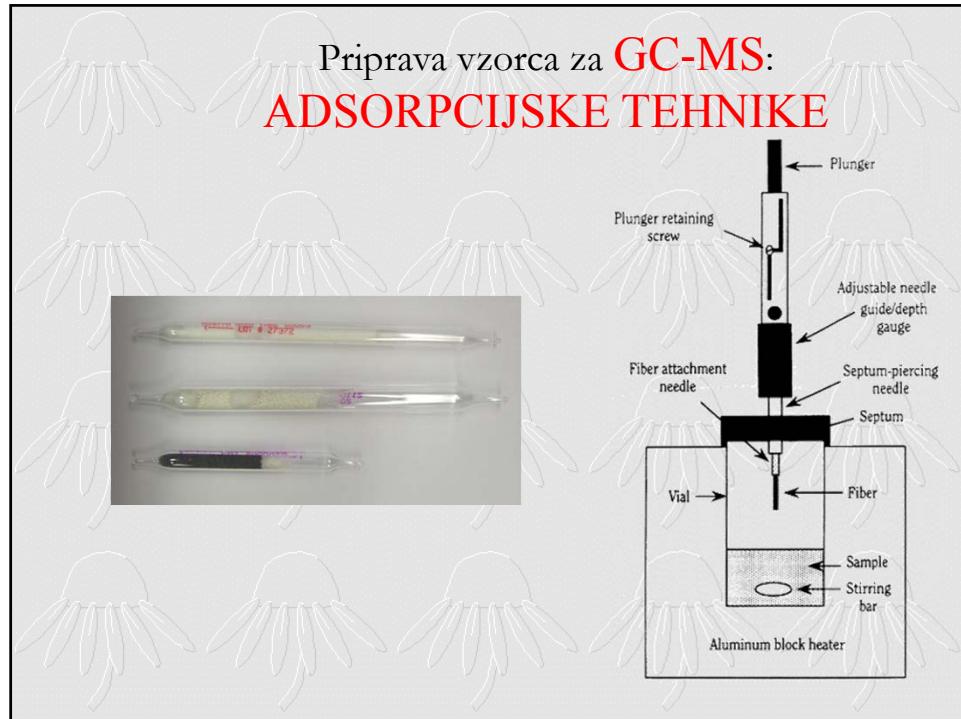


JANEŠ, Damjan, KREFT, Samo. **Salicylaldehyde** is a characteristic aroma component of buckwheat groats. Food chemistry, 2008, vol. 109, no. 2, str. 293-298.

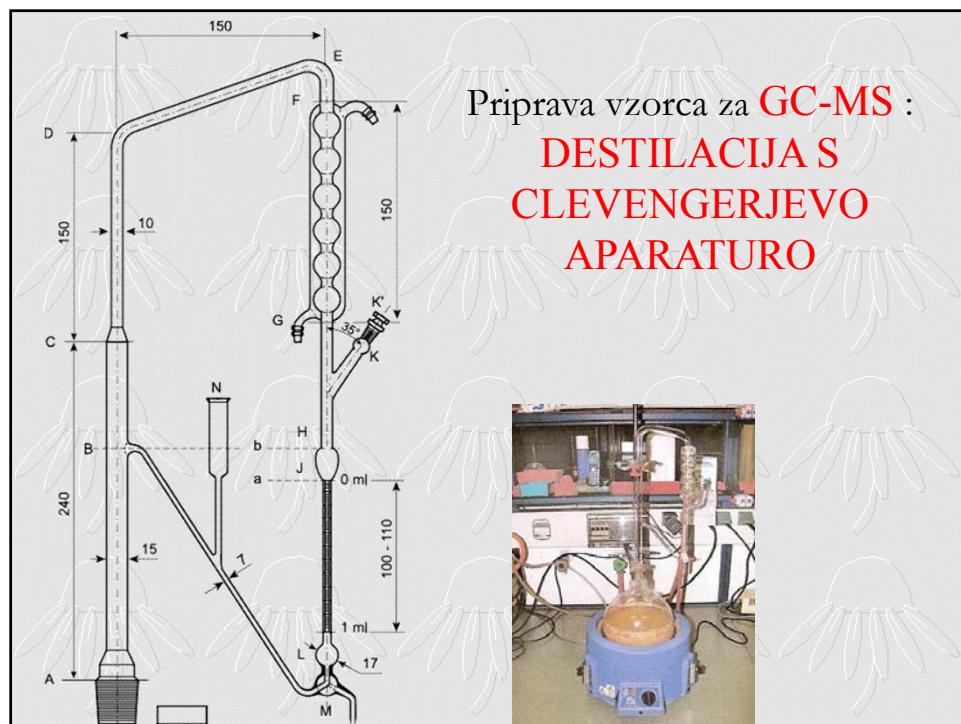
**Snov odgovorna za aroma ovsenih kosmičev:**  
 $(E,E,Z)-2,4,6\text{-nonatrienal}$ , 13 mikro g/kg ovsenih kosmičev,

Schuh C, Schieberle P. Characterization of  $(E,E,Z)-2,4,6\text{-nonatrienal}$  as a character impact aroma compound of oat flakes. J Agric Food Chem. 2005; 53(22): 8699-8705.

## Priprava vzorca za GC-MS: ADSORPCIJSKE TEHNIKE



## Priprava vzorca za GC-MS : DESTILACIJA S CLEVENGERJEVO APARATURO

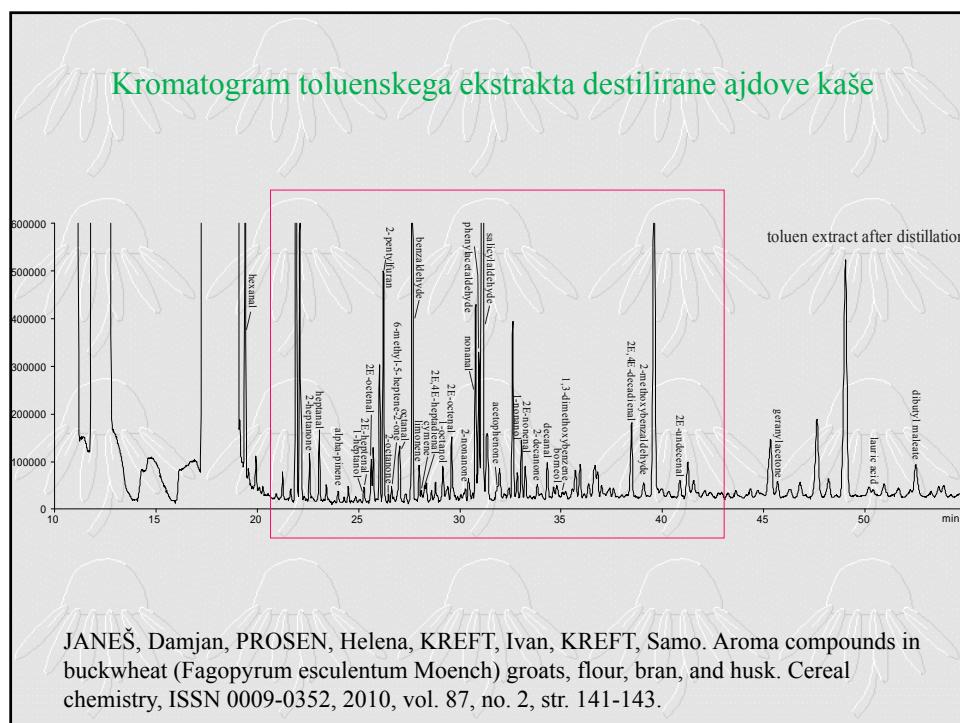
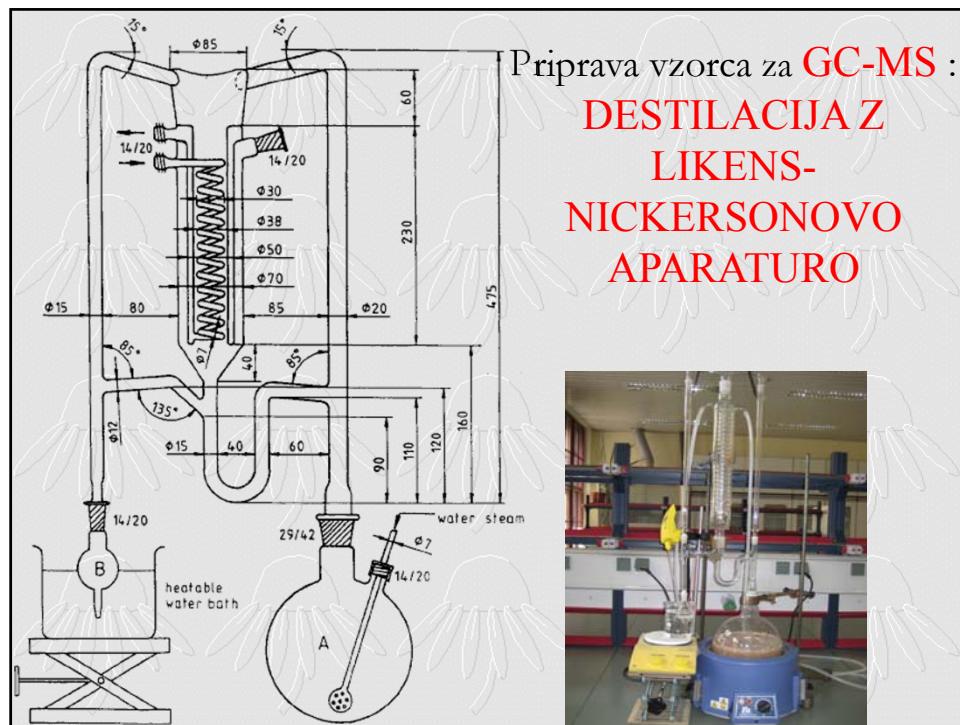


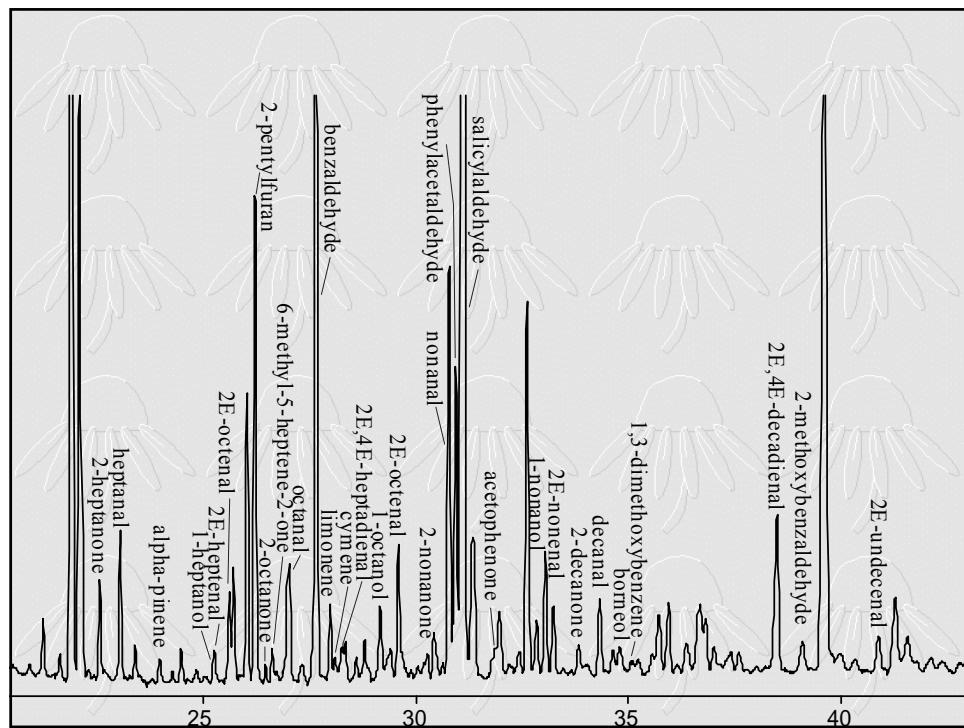
Trafoon Workshop: „Ajda med tradicijo in inovacijo / Buckwheat between tradition and innovation“

3. – 4. June, 2015

Maribor, Slovenia

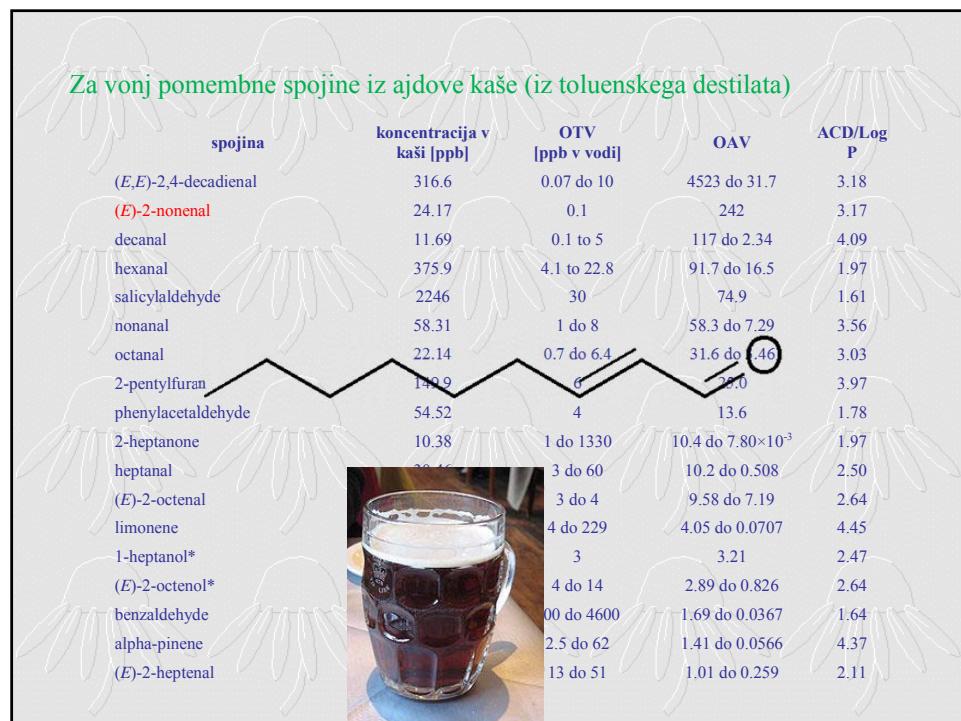
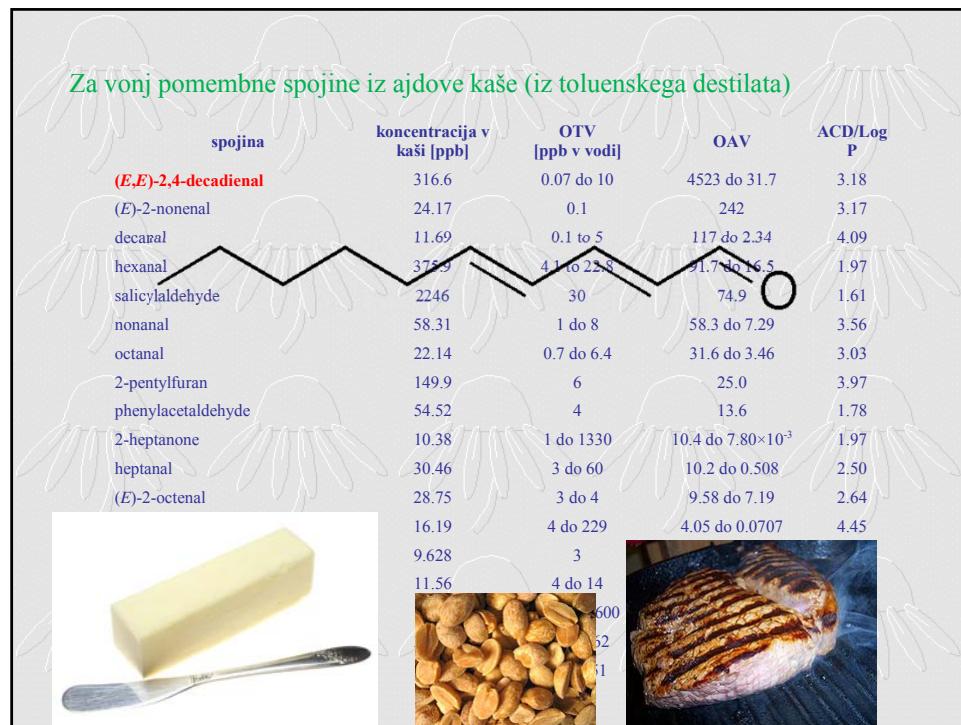
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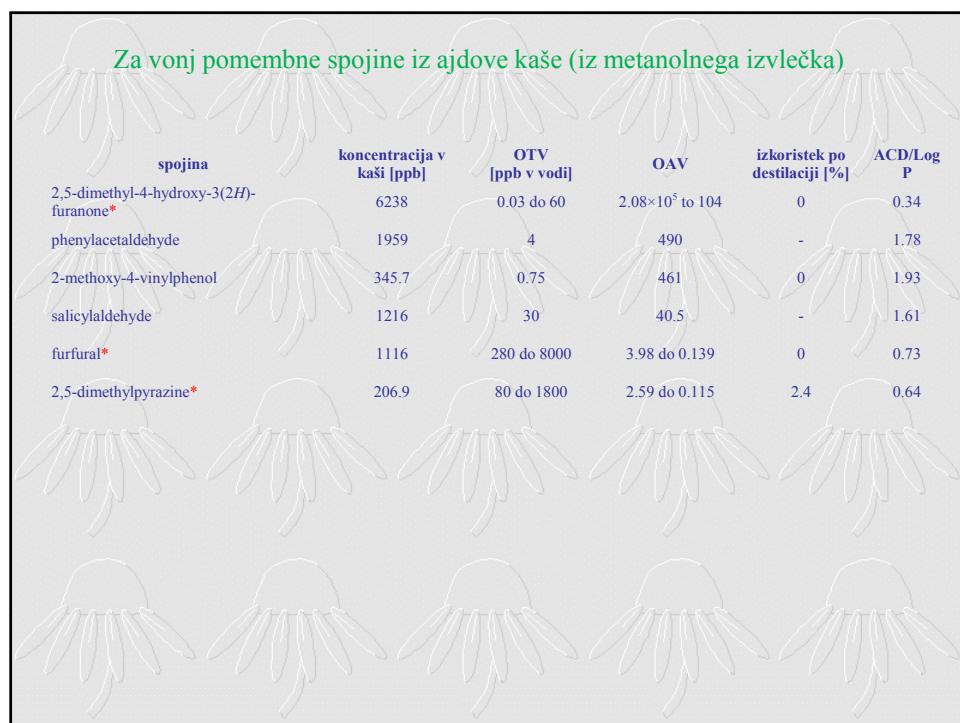
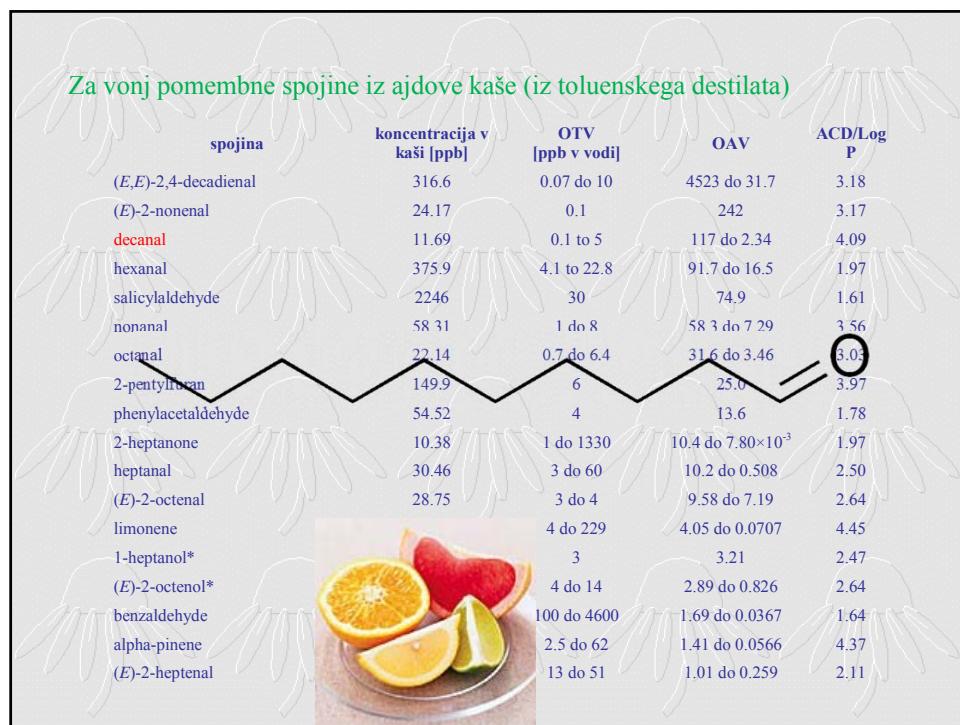


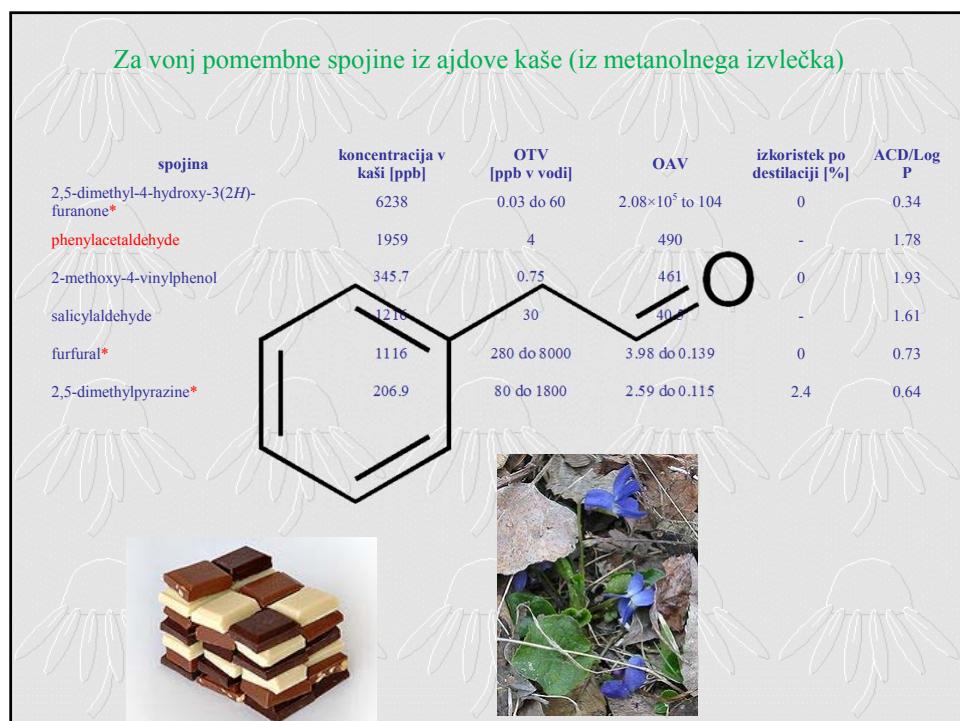
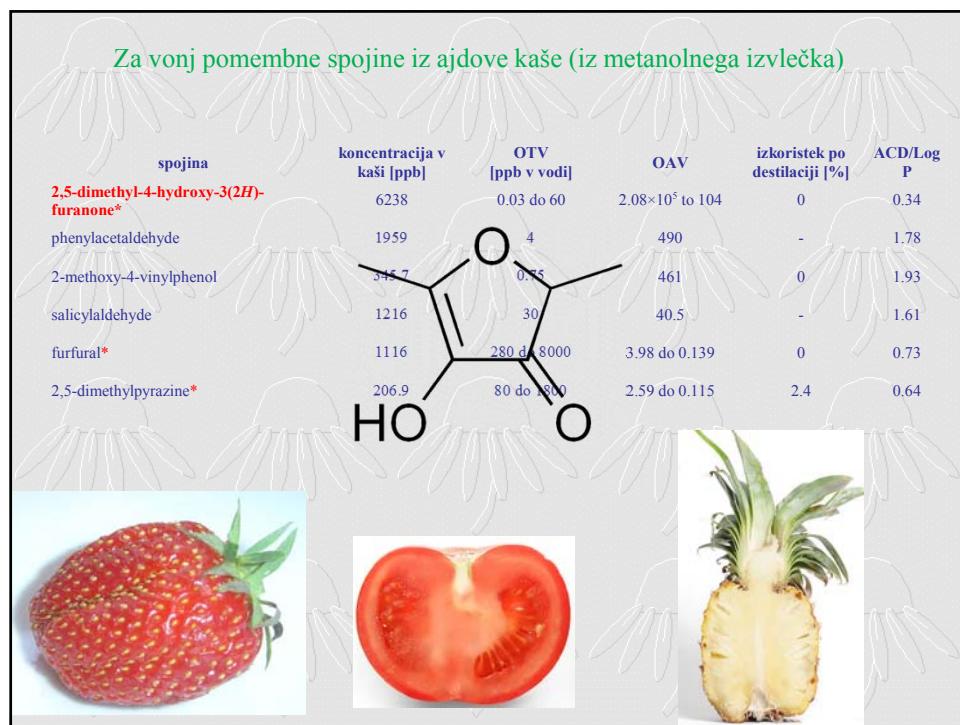


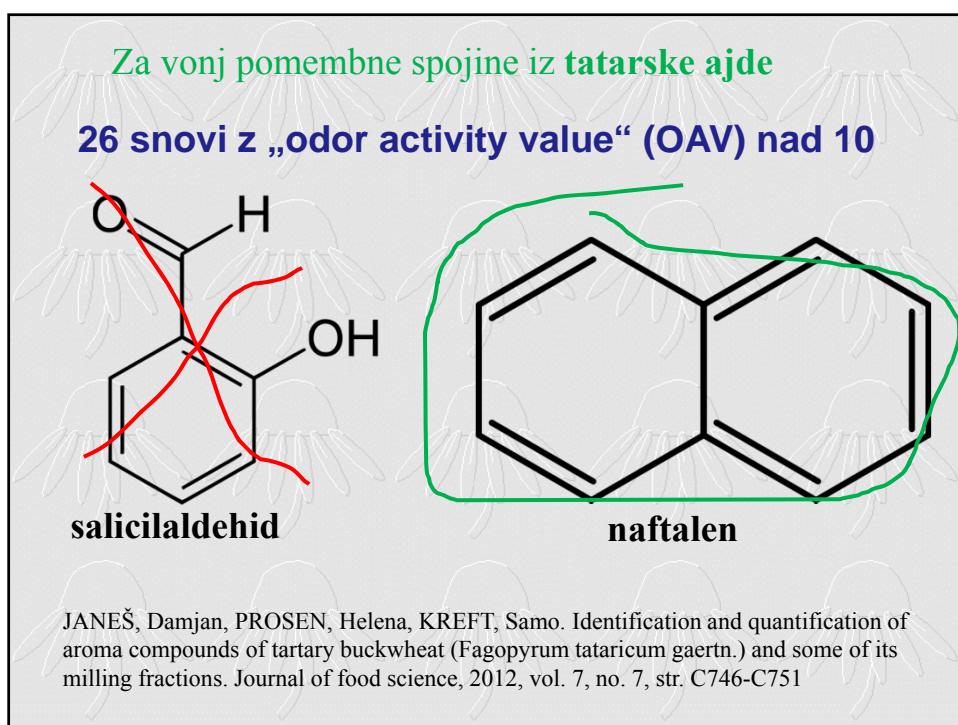
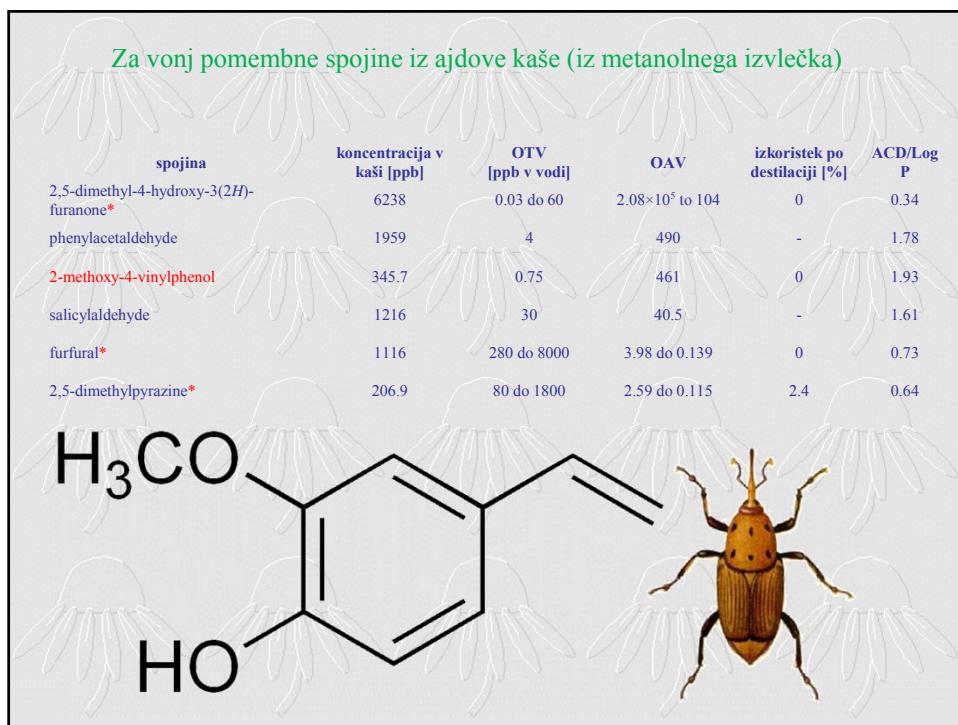
#### Za vonj pomembne spojine iz ajdove kaše (iz toluenskega destilata)

spojava	konzentracija v kaši [ppb]	OTV [ppb v vodi]	OAV	ACD/Log P
(E,E)-2,4-decadienal	316.6	0.07 do 10	4523 do 31.7	3.18
(E)-2-nonenal	24.17	0.1	242	3.17
decanal	11.69	0.1 to 5	117 do 2.34	4.09
hexanal	375.9	4.1 to 22.8	91.7 do 16.5	1.97
salicylaldehyde	2246	30	74.9	1.61
nonanal	58.31	1 do 8	58.3 do 7.29	3.56
octanal	22.14	0.7 do 6.4	31.6 do 3.46	3.03
2-pentylfuran	149.9	6	25.0	3.97
phenylacetaldehyde	54.52	4	13.6	1.78
2-heptanone	10.38	1 do 1330	10.4 do $7.80 \times 10^{-3}$	1.97
heptanal	30.46	3 do 60	10.2 do 0.508	2.50
(E)-2-octenal	28.75	3 do 4	9.58 do 7.19	2.64
limonene	16.19	4 do 229	4.05 do 0.0707	4.45
1-heptanol*	9.628	3	3.21	2.47
(E)-2-octenol*	11.56	4 do 14	2.89 do 0.826	2.64
benzaldehyde	168.7	100 do 4600	1.69 do 0.0367	1.64
alpha-pinene	3.512	2.5 do 62	1.41 do 0.0566	4.37
(E)-2-heptenal	13.19	13 do 51	1.01 do 0.259	2.11



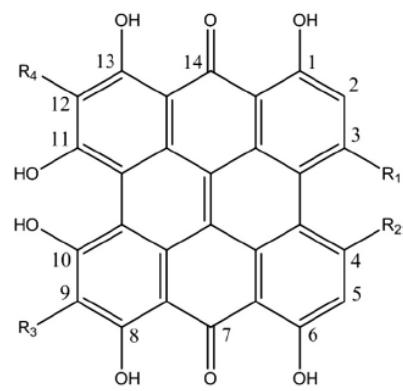






## Fototoksični fagopirini

	R1	R2	R3	R4
Fagopyrin A	CH <sub>3</sub>	CH <sub>3</sub>		
Fagopyrin B	H	H		
Fagopyrin C	CH <sub>3</sub>	H		
Fagopyrin D	CH <sub>3</sub>	H		
Fagopyrin E	CH <sub>3</sub>	CH <sub>3</sub>		
Fagopyrin F	CH <sub>3</sub>	CH <sub>3</sub>		



TAVČAR BENKOVIĆ, Eva, ŽIGON, Dušan, FRIEDRICH, Miha, PLAVEC, Janez, KREFT, Samo. Isolation, analysis and structures of phototoxic fagopyrins from buckwheat. Food chemistry, 143, 2014, 432-439.

## Fototoksični fagopirini

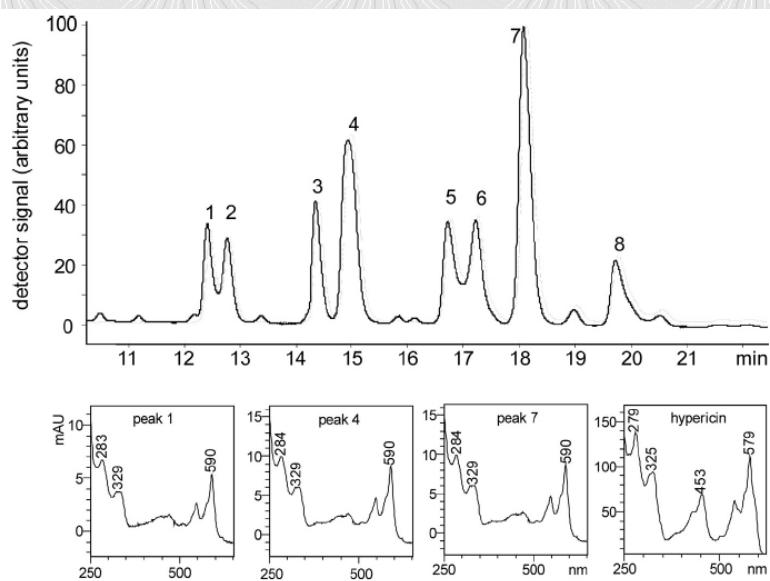


Fig. 1. Chromatogram of the HPLC separation of a buckwheat sample, photodiode array detection at 590 nm and fluorescence detection gained similar results (Top). Absorption spectra of peaks 1, 4, 7 and hypericin, obtained from an HPLC chromatogram (Bottom).

