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## #RSCPoster 2022 – winners announced

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Dear Miss Leichtweis

Thank you for taking part in the 2022 #RSCPoster Twitter Conference. We are pleased to inform you that the winners of the poster prizes for each subject category have now been selected: find out more on our [webpage](#).

Thank you again for joining in and helping to make #RSCPoster the biggest and most globally diverse instalment to date. 900 of you across 69 countries presented posters to around 4000 conference attendees, with #RSCPoster receiving 53 million impressions!

We look forward to seeing you at the 2023 #RSCPoster Twitter Conference, date to be announced soon!

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With best wishes

RSC Poster Team

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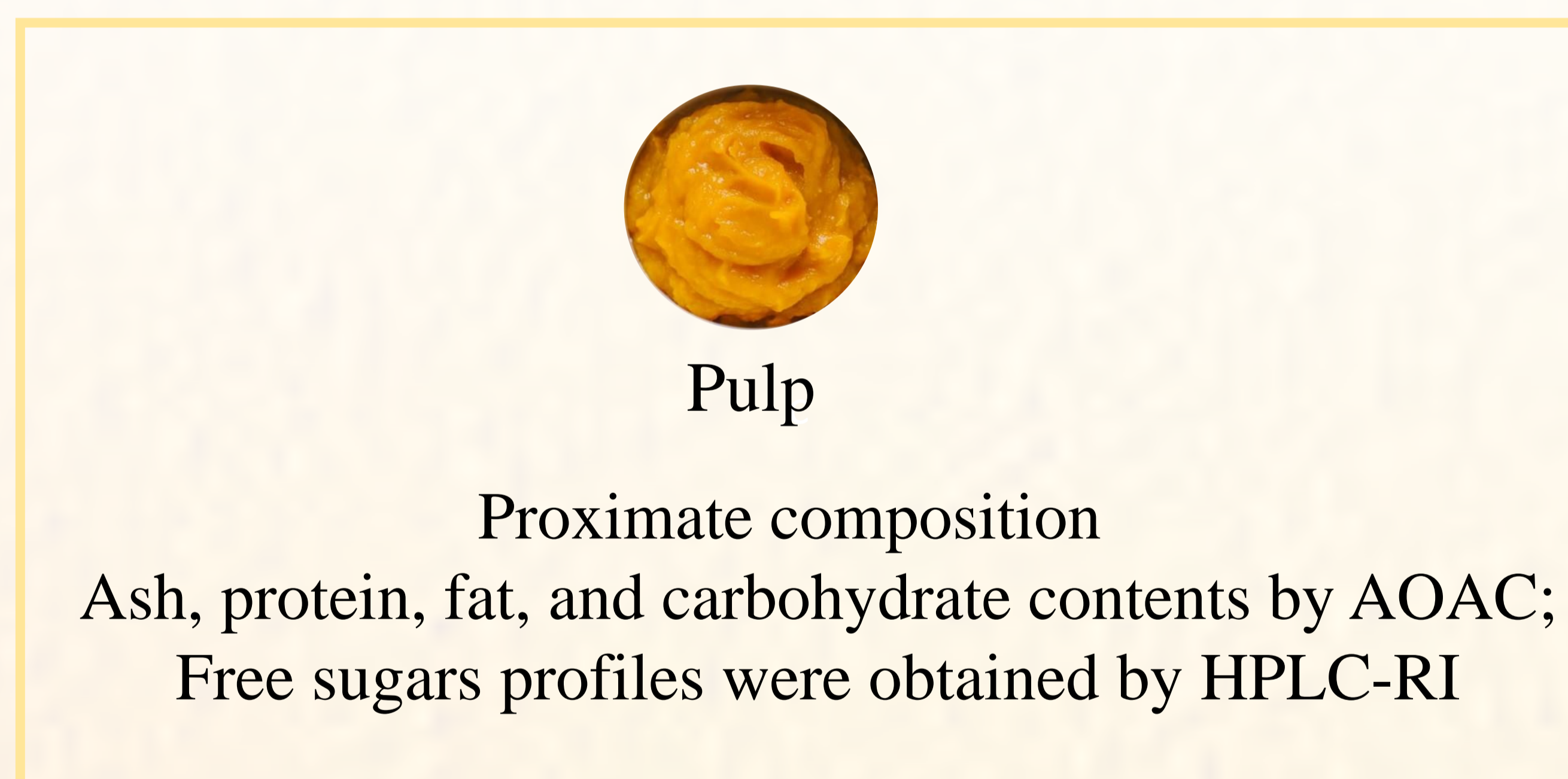
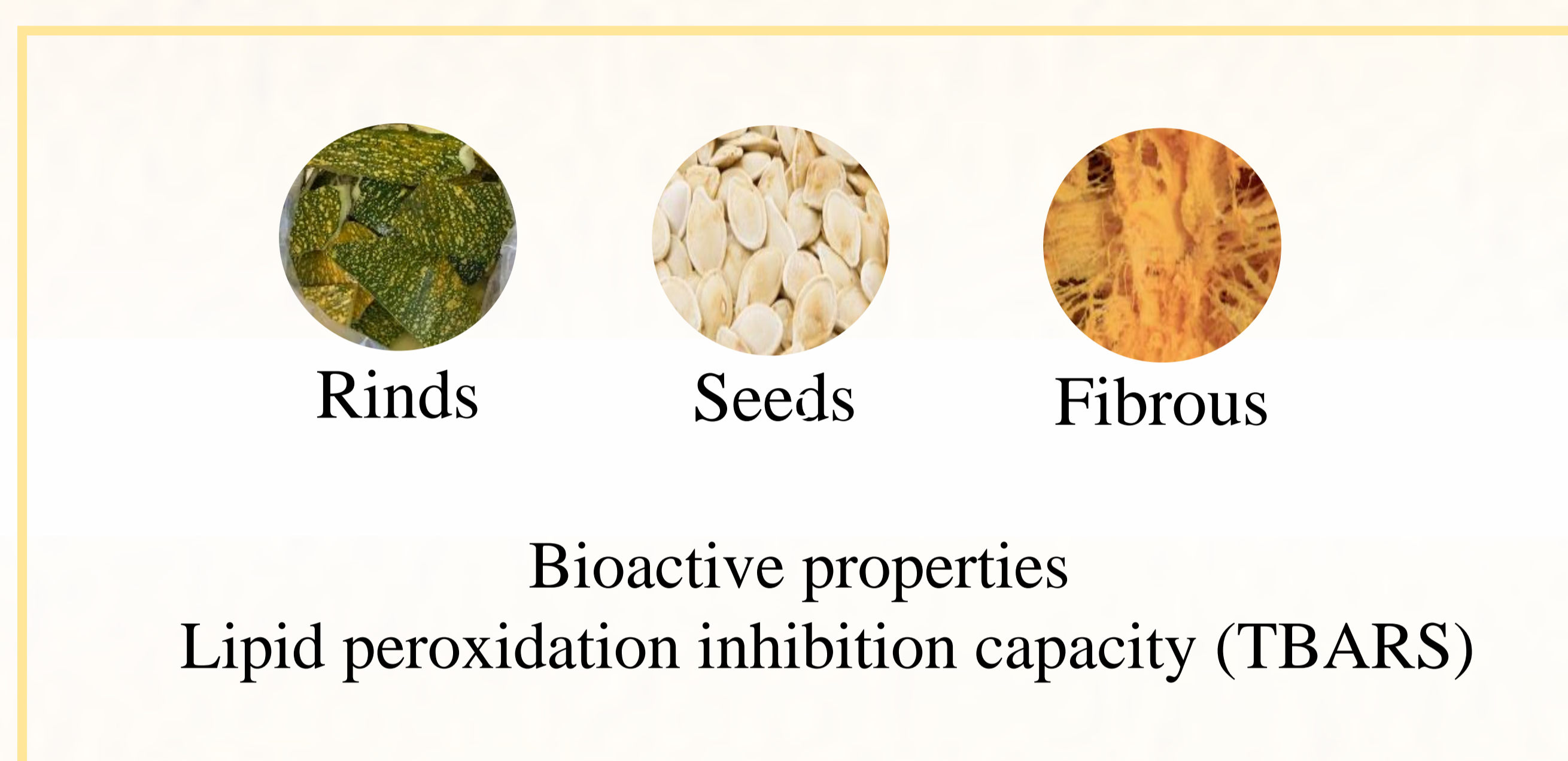
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## Introduction

Pumpkin is traditionally cultivated and consumed worldwide, being the fruit and its by-products recognized by their nutritional and health benefits. In the current pandemic scenario and towards a circular economy, the development of a healthy and green technological food product was proposed using pumpkin pulp enriched with bioactive compounds obtained from pumpkin by-products.

## Methodology

The seeds, rinds, and fibrous placenta of seventeen different pumpkin genotypes from Greece were assessed for their antioxidant properties (TBARS), while the pulp was evaluated in terms of ash, protein, fat, and carbohydrate contents by AOAC methods<sup>1</sup>. The free sugars profiles were obtained by HPLC-RI.



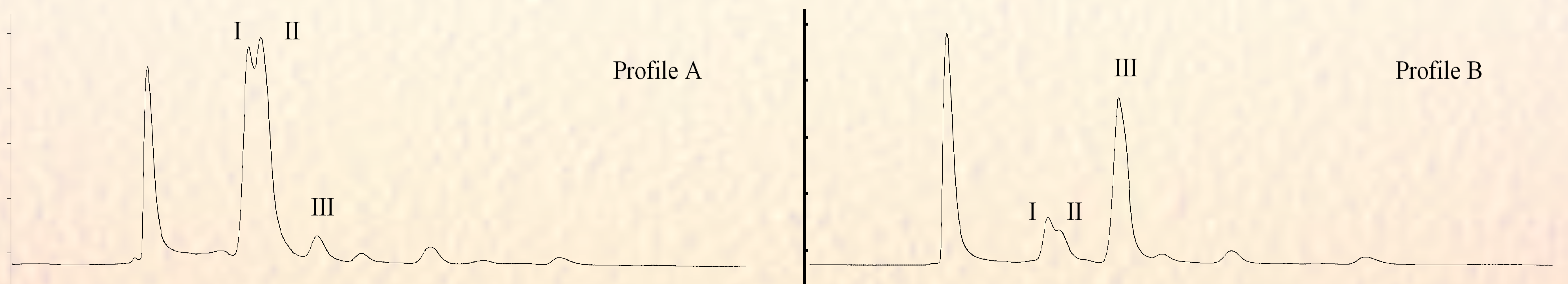
## Results

All pumpkin by-products revealed great antioxidant properties, demonstrating their ability to inhibit lipid peroxidation and suggesting their potential application as sources of preservative compounds. All pulp samples recorded carbohydrates as the major compounds, with contents of about 67-86%, followed by protein (about 8-21%) and fat (about 0,4-1,1%). The ash content ranged from about 3,5 to 11%. Regarding free sugars, two predominant profiles were traced: one rich in fructose and glucose and low in sucrose, and another one with opposite prevalence (Figure 1).

## Conclusion

These results corroborate the great nutritional value of pumpkin genotypes from Greece and reveal the potential use of pumpkin by-products in the development of preservative solutions to maintain the pulp quality and safety over storage time, through the development of pumpkin-based food products.

Figure 1: Profile A, rich in fructose (I) and glucose (II); Profile B, rich in sucrose (III).



## Acknowledgments

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## References

[1] AOAC Official Methods of Analysis of AOAC INTERNATIONAL; 20th ed.; 2016.