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Research Article

SOME PHYSICOCHEMICAL, COLOR, COOKING, BIOACTIVE AND SENSORY PROPERTIES OF TURKISH NOODLES: ENRICHED WITH ARONIA POWDER (*ARONIA MELANOCARPA*)

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ABSTRACT

Aronia (*Aronia melanocarpa*) is a fruit with a high polyphenol content, and its use is increasing due to its potential health effects with increased polyphenol content. The widespread consumption of Turkish noodles and similar products in society is important for increasing their nutritional quality. The aim of this study was to evaluate the physicochemical, color, bioactive, and sensory properties of noodle samples to which aronia powder was added at different concentrations of 2%, 4%, 6%, 8%, and 10%, respectively. Total Polyphenol Content (TPC), Total Antioxidant Capacity (TAC), and Total Flavonoid Content (TFC) amounts were found to be significantly increased (p<0.05). In addition, significant increases were found in the antioxidant activity ($ABTS^{\bullet+}$, DPPH and FRAP) of the samples. According to the sensory evaluations, the noodles with 8% aronia had a high level of general acceptability, while the group with 10% aronia had a lower level. Consequently, we observed that adding aronia could yield an acceptable noodle enriched in bioactive components.