



## DETERMINATION OF NUTRITIONAL AND MINERAL COMPOSITION OF WASTED PEELS FROM GARLIC, ONION AND POTATO

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<https://doi.org/10.34302/crpjfst/2021.13.3.11>

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**Article history:**

Received:

26 September 2019

Accepted:

1 May 2021

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**Keywords:**

*Garlic wasted peels;*

*Onion wasted peels;*

*Potato wasted peels;*

*Nutritional composition;*

*Mineral composition.*

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**ABSTRACT**

In this research, the results of determining the nutritional and mineral composition of garlic, onion and potato wasted peels were presented. It was found that garlic wasted peels were characterized by the highest content of total dietary fibre (62.10%), total sugars (6.51%), dry matter (80.8%), total ash (7.37%), B (18.0 mg/kg), Al (826 mg/kg), S (1635 mg/kg), K (9081 mg/kg), Ca (20610 mg/kg), Cr (18.40 mg/kg), Mn (35.4 mg/kg), Fe (682 mg/kg), Zn (12.9 mg/kg), Se (0.058 mg/kg) and Mo (1.480 mg/kg). Onion wasted peels were the richest in free fat (0.31%), reducing sugars (3.10%), Na (1021 mg/kg), Mg (1285 mg/kg), P (881 mg/kg) and Cu (4.58 mg/kg). Potato wasted peels contained the highest amount of crude protein (2.67%), digestible carbohydrates (9.5%) and water content (84.3%). The waste materials that were investigated could be used as a source to obtain valuable components presented in large quantities in them.

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