

**P-087: EFFECT OF DRYING ON FLAVONOIDS IN POMEGRANATE (*PUNICA GRANATUM* L.) ARILS - A COMPARATIVE STUDY**

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Pomegranate *Punica granatum* contains various polyphenolic constituents and has been studied for its anti-oxidant and anti-inflammatory properties. Little is known about the effect of drying and processing on anthocyanin and flavonoid content in this fruit which prompted us to propose this comparative study. Dried pomegranate raisin *Anardana*, which is commercially-available in many Midwestern countries and is used widely in Asian cuisines, has not been tapped for its nutraceutical value. In this comparative study, polyphenolic constituents, like anthocyanins from fresh as well as dried seeds of pomegranate are extracted with suitable solvents, separated and purified with various chromatographic techniques like column chromatography and HPLC and characterized by established spectroscopic methods such as mass spectrometry and NMR spectroscopy. The study of chemical form and biological activity indicated by anti-oxidant and anti-inflammatory bioassays would enable us to understand the effect of drying on chemical and pharmacological properties of these phytochemicals in pomegranate arils and also to appreciate the true nutraceutical potential of anardana.