

ANALÝZA KVALITY, ARÓMY A NUTRIČNÉHO POTENCIÁLU KORENÍN

ANALYSIS OF THE QUALITY, AROMA AND NUTRITIONAL POTENTIAL OF SPICES

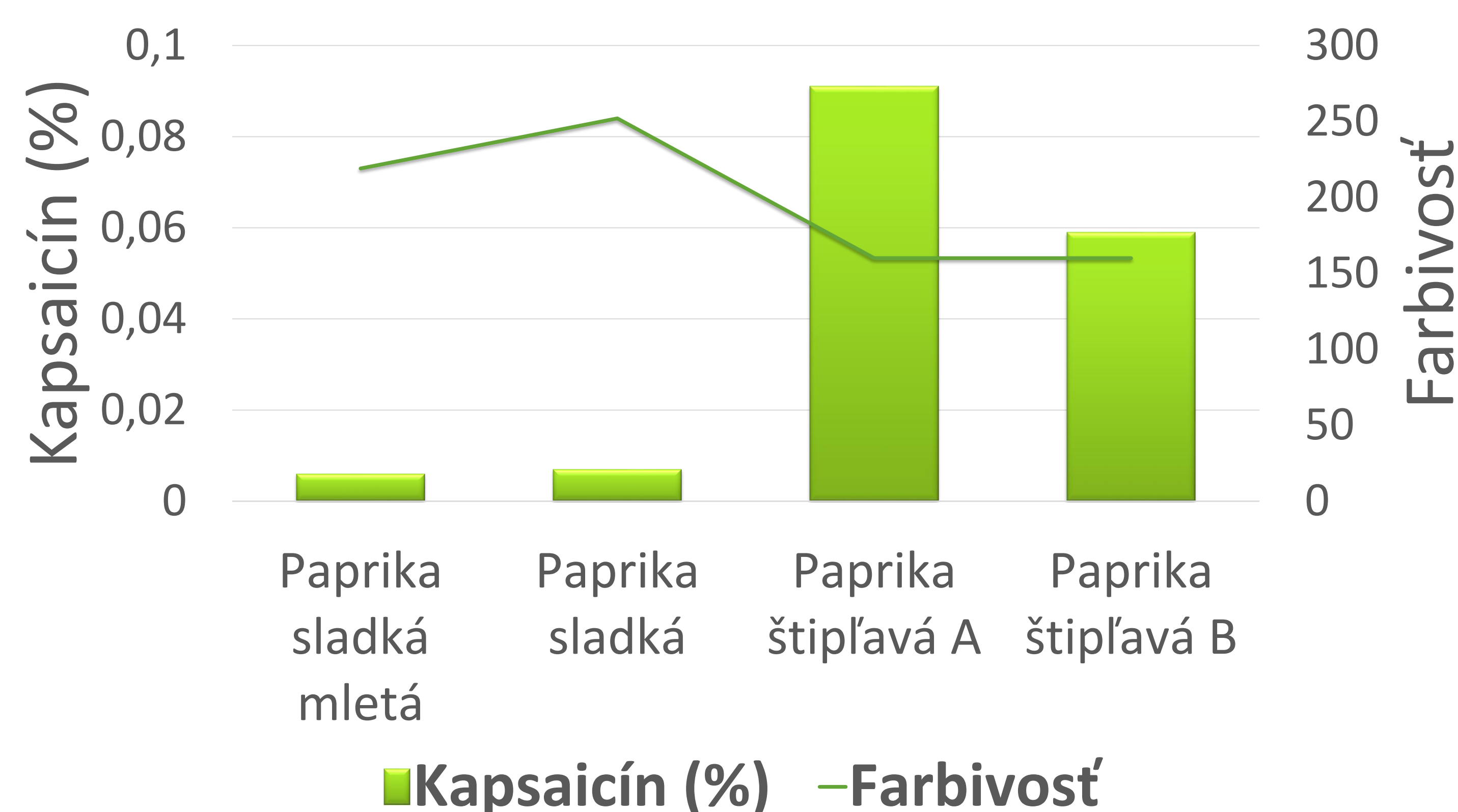
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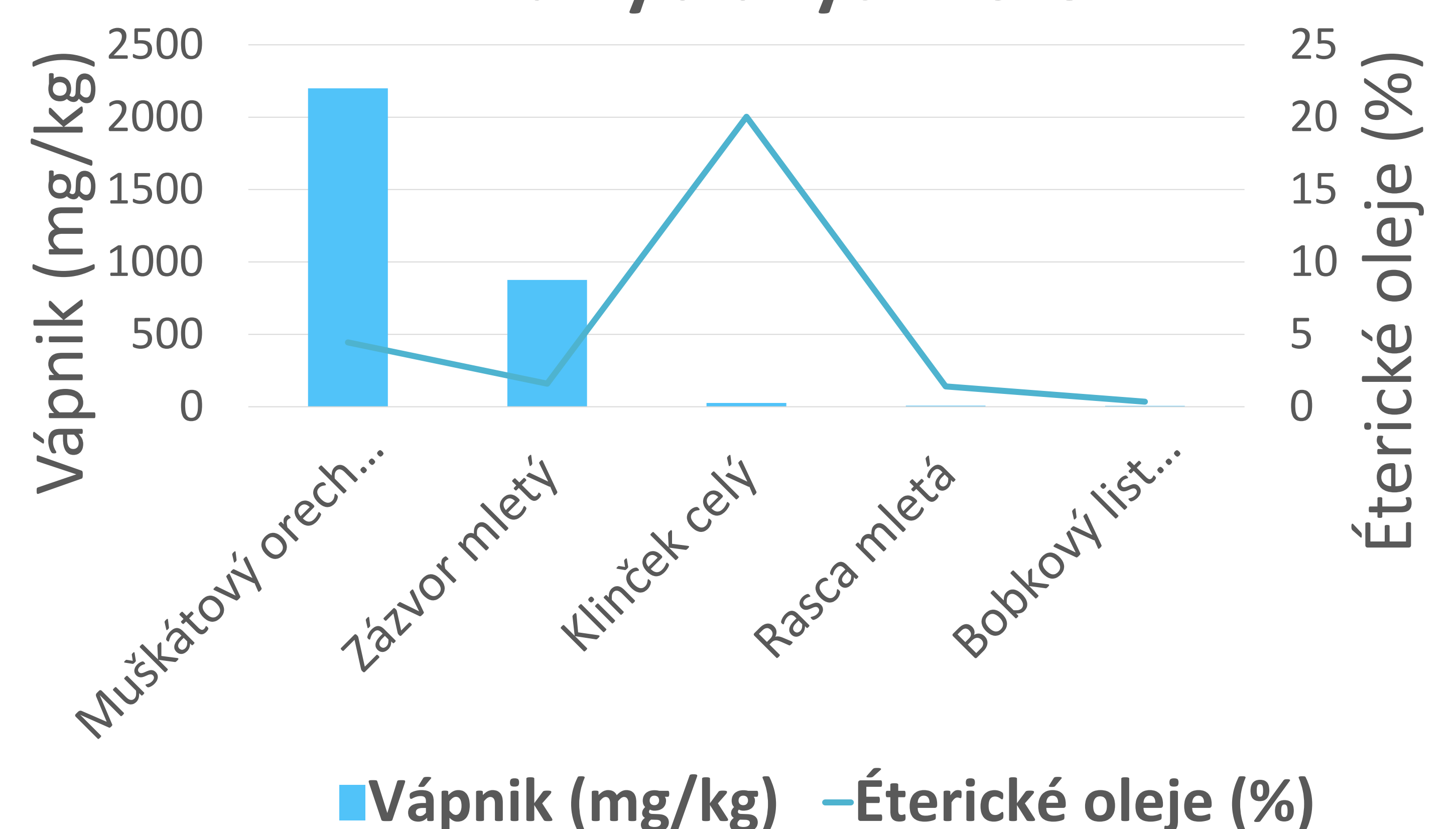
Abstract In the experiment, 40 different types of spices (n = 57) purchased from the retail network in the period 2024–2025 were analyzed. The analyses of the spice samples showed significant differences in chemical composition and quality. The moisture ranged mainly between 7–13% wt., with parsley having the lowest (2.3%), and cloves the highest (23–26.5%), which affects their stability and microbial risk. The calcium content was extremely high in nutmeg (2199mg/kg) and ginger (876mg/kg), while essential oils dominated in cloves (16–20%). Ash insoluble in HCl and impurities were mostly low, with the exception of some cumin samples. Hot peppers had higher capsaicin content (0.059–0.091%), while sweet peppers showed higher coloring power (137–252 ASTA). The results underline the need for comprehensive evaluation of spices by combining sensory and physicochemical methods, taking into account their safety, quality and technological properties.



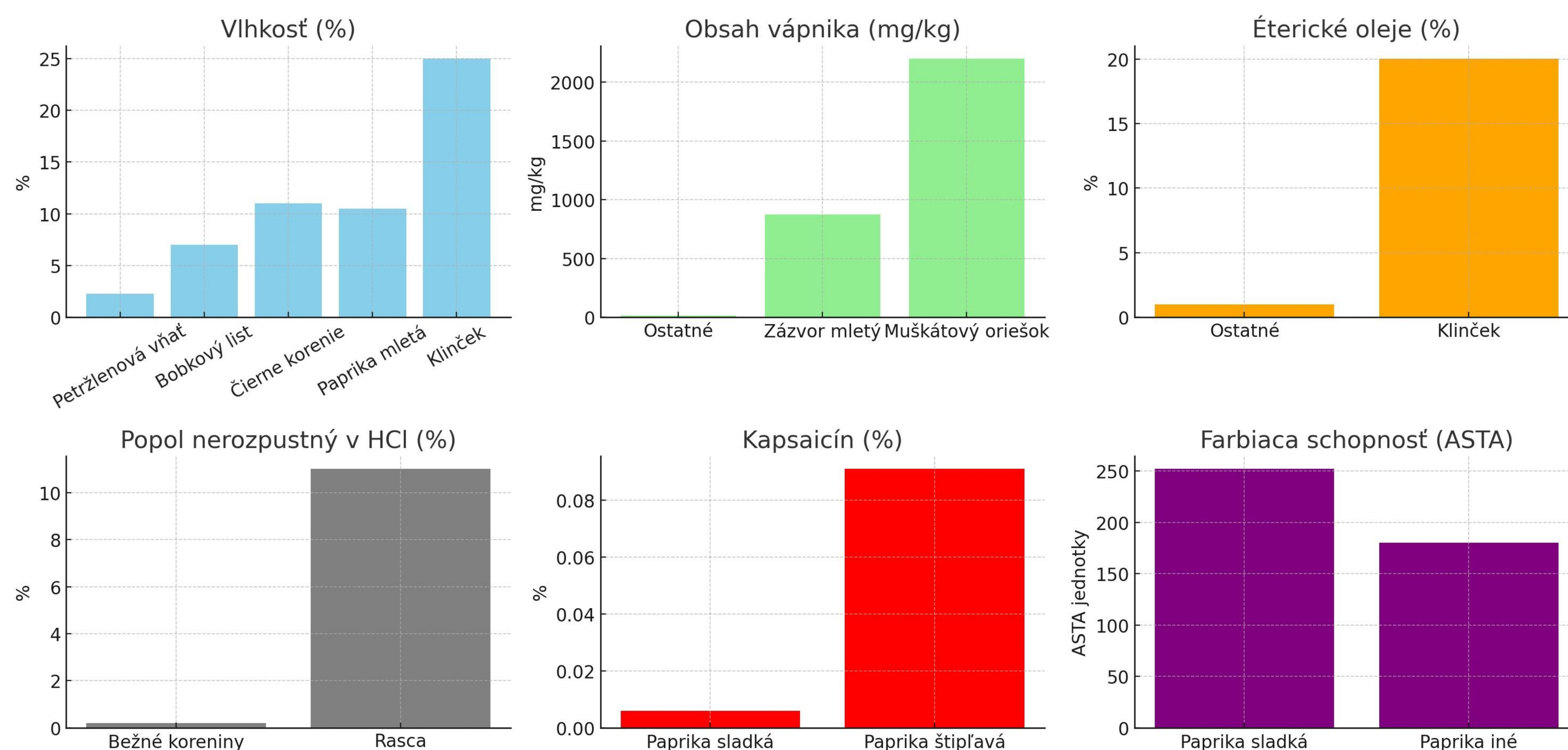
Obsah kapsaicínu a farbivosť papriky



Obsah vápnika a éterických olejov u vybraných korenín



Analýza vybraných parametrov korenín



LIV. Lenfeldovy a Höklovy dni

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