

Effects of growing stages and drying methods on quality of shahsparam (*Tanacetum balsamita* L.)

Mohammad Aghae, Morteza Alizadeh, Mohammad Saadatian, Sajad Riahiand and Khadijeh Jangjou

ABSTRACT:

Shahsparam is widely used in Iranian traditional foods. Its effects may be correlated with the antioxidants properties. Methalonic extract of shahsparam aerial part at growing stages with four drying methods was screened for phenolic and antioxidant compounds. The extract showed good antioxidant properties also, showed good reducing power activity at flowering stage but drying methods caused to antioxidant properties decreased. In after- flowering stage antioxidant properties was decrease but in drying by sun increased significantly. The extract showed that total phenol was not significant by growing stages. In all of drying methods total phenol was slightly increased, also drying with microwave was better than other due to high quality and reduces drying time. These results introduced shahsparam aerial part as an edible source of natural antioxidants, also type of drying methods and growing stage were affected on shahsparam food quality. Also these results can be advantage for food industrial.