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A multi-beneficial gift of nature (Noni fruit): From nutritional, functional and post-harvest

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Morinda citrifolia L., a miracle fruit with common name of Noni, has been widely used as food and traditional medicine in the Polynesians culture. Current scientific evidences have proved the therapeutically and nutritional properties of this fruit so that its extensive production in tropical regions in recent years has emerged a competitive global Noni market mainly as a dietary supplement in the form of juice or tablet. However, there is not much record on the processing method applied on fresh fruit postharvest or even its mechanism of action in controlling diseases. This review aimed to provide a comprehensive data on phytochemicals, technical, and nutritional advances on Noni fruit and recent patents published, as well as medicinal properties of the fruit in order to benefit future investigations on this precious fruit either in industrial or therapeutically section.

Biography

Mahsa Motshakeri has completed her Master's at the age of 26 years from University Putra Malaysia, Malaysia, and she is currently studying PhD in this university. She has published a book, a review paper and 5 research papers in reputed journals.

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