
	Available on-line at http://dse.usab-tm.ro	
	<i>Banat's Journal of Biotechnology</i>	
	2011, II(4),	

THE PROCESS MANAGEMENT OF FOOD ENRICHMENT SUPPLEMENTS WITH ANTIOXIDANTS AND THEIR IMPACT ON QUALITY OF LIFE

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Abstract. Resveratrol is a fitoalexina, which belongs to a class of antibiotics produced by plants as a means of defense against possible infections especially fungal. Resveratrol (3,5, 4 I trihidroksistilben) is a polyphenolic fitoalexin. It is a stilbenoid, stilbene derivative. There are two isomers: cis–(Z) and trans–(E).

Tran's isomer can undergo isomerization to the cis–form when heated or exposed to ultraviolet irradiation. Currently on the market nutritional supplements these special supplements containing resveratrol these that bring added value to the daily diet especially in the fight to reduce the risk of carcinogenesis have a special place. This paper seeks to bring additional justification for such an improved diet and emphasizes on process management approach to implement the use of these supplements with the clear purpose of improving the quality of life.

Keywords: process management, nutritional supplements, antioxidants, trans–resveratrol

Received: May 21, 2011

Accepted: July 30, 2011

