## AN EMERGING VEGETABLE, (*Crithmum maritimum* L.), AS A SOURCE OF NUTRACEUTICALS: EXTRACTION, PURIFICATION AND CHEMICAL CHARACTERIZATION OF POLAR EXTRACTS.

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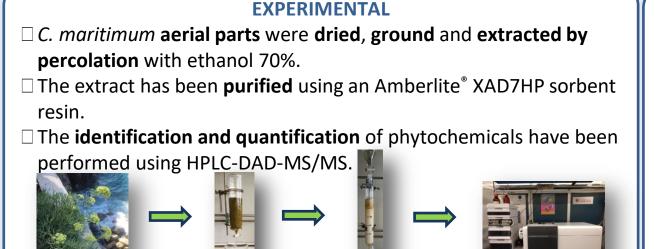
## INTRODUCTION

Crithmum maritimum L., locally known as 'paccasassi', is a halophyte crop and its aerial parts are used as a vegetable as well as a traditional remedy. The plant is listed in Annex 1 of DM 10 August 2018 of the Italian Minister of Health regulating the use of botanicals in food supplements, where it is claimed as a **digestive**, **carminative** and **diuretic** agent. The plant capability to resist in high salinity environments is due to the production of secondary metabolites among which phenolic compounds, connected with **antioxidant** activity, are the most representatives.

## **AIM OF THE STUDY**

The aim of this study was the quali-quantitative chemical characterization of *C. maritimum* extracts to put in evidence valuable compounds supporting the use in nutraceuticals and functional foods

HPLC-MS/MS



**Purification** 

Extraction

