

Bioactive Phytochemicals from Celeriac (*Apium graveolens* var. *rapaceum*) By-products



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Abstract Celeriac (*Apium graveolens* L. var. *rapaceum*) is a versatile vegetable produced worldwide. It is known as root celery or turnip-rooted celery. It is a popular vegetable in Europe and North Africa. The edible part of the plant is its root. It has a unique flavor and texture when cooked. Celeriac is an essential source of natural phytochemicals such as flavonoids, phenolic acids, vitamins, dietary fibers, antioxidants, and essential oils. These bioactive compounds have gained attention due to their potential medicinal properties. Therefore, celeriac and its by-products can be used as value-added products in developing functional foods, nutraceuticals, or natural health products with potential health-promoting effects. The by-products can be utilized in non-health-related applications, including biodegradable packaging materials, animal feed ingredients, and compost for gardening.

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