



Caracterización fisicoquímica y contenido antioxidante de frutas de Physalis [

2020

text (article)

Analítica

Physalis berries, from the Solanaceae family, have achieved wide acceptance worldwide due to the flavor of the fruit and its possible medicinal use. This study aimed to evaluate the antioxidant activity, the concentrations of vitamin C, phenolic compounds and sugars of fruits of two species of Physalis (*Physalis pubescens*L. and *Physalis peruviana*L.), as well as their variations during storage at two different temperatures. The Physalis was planted in the west of Santa Catarina. The fruits were harvested when the capsules were pale yellow in color and then divided into three groups: fresh, chilled, and frozen. The pH, total soluble solid, total soluble sugars, phenolic compounds, vitamin C and antioxidant activity were evaluated. The fresh fruits of both species presented better results for most of the parameters analyzed compared to the refrigerated and frozen fruits. Antioxidant activity was higher in fresh fruits for the two Physalis species, experiencing a decrease when conditioned at low temperatures. The antioxidant benefits and nutraceutical compounds are best exploited when the fruits are consumed fresh without any storage process at low temperatures

Physalis berries, from the Solanaceae family, have achieved wide acceptance worldwide due to the flavor of the fruit and its possible medicinal use. This study aimed to evaluate the antioxidant activity, the concentrations of vitamin C, phenolic compounds and sugars of fruits of two species of Physalis (*Physalis pubescens*L. and *Physalis peruviana*L.), as well as their variations during storage at two different temperatures. The Physalis was planted in the west of Santa Catarina. The fruits were harvested when the capsules were pale yellow in color and then divided into three groups: fresh, chilled, and frozen. The pH, total soluble solid, total soluble sugars, phenolic compounds, vitamin C and antioxidant activity were evaluated. The fresh fruits of both species presented better results for most of the parameters analyzed compared to the refrigerated and frozen fruits. Antioxidant activity was higher in fresh fruits for the two Physalis species, experiencing a decrease when conditioned at low temperatures. The antioxidant benefits and nutraceutical compounds are best exploited when the fruits are consumed fresh without any storage process at low temperatures

<https://rebiunoda.pro.baratznet.cloud:28443/OpacDiscovery/public/catalog/detail/b2FpOmNlbGVicmF0aW9uOmVzLmJhcmF0ei5yZW4vMzM4OTU0MDc>

Título: Caracterización fisicoquímica y contenido antioxidante de frutas de Physalis [electronic resource]

Editorial: 2020

Tipo Audiovisual: Physalis peruviana Physalis pubescens almacenamiento Physalis peruviana Physalis pubescens storage

Documento fuente: Revista mexicana de ciencias agrícolas, ISSN 2007-0934, Vol. 11, N°. 3, 2020, pags. 607-618

Nota general: application/pdf

Restricciones de acceso: Open access content. Open access content star

Condiciones de uso y reproducción: LICENCIA DE USO: Los documentos a texto completo incluidos en Dialnet son de acceso libre y propiedad de sus autores y/o editores. Por tanto, cualquier acto de reproducción, distribución, comunicación pública y/o transformación total o parcial requiere el consentimiento expreso y escrito de aquéllos. Cualquier enlace al texto completo de estos documentos deberá hacerse a través de la URL oficial de éstos en Dialnet. Más información: <https://dialnet.unirioja.es/info/derechosOAI> | INTELLECTUAL PROPERTY RIGHTS STATEMENT: Full text documents hosted by Dialnet are protected by copyright and/or related rights. This digital object is accessible without charge, but its use is subject to the licensing conditions set by its authors or editors. Unless expressly stated otherwise in the licensing conditions, you are free to linking, browsing, printing and making a copy for your own personal purposes. All other acts of reproduction and communication to the public are subject to the licensing conditions expressed by editors and authors and require consent from them. Any link to this document should be made using its official URL in Dialnet. More info: <https://dialnet.unirioja.es/info/derechosOAI>

Lengua: Spanish

Enlace a fuente de información: Revista mexicana de ciencias agrícolas, ISSN 2007-0934, Vol. 11, N°. 3, 2020, pags. 607-618

Baratz Innovación Documental

- Gran Vía, 59 28013 Madrid
- (+34) 91 456 03 60
- informa@baratz.es